DAN RIVER FAMILY COOKBOOK

FOREWORD

The recipes included in the DAN RIVER FAMILY COOK BOOK were submitted by employees and their families from company locations throughout the United States.

Variations of the same recipe are given in cases where enough variety is offered. When very similar recipes were submitted, space limitations permitted the use of only one. However, all employees with close variations of the particular recipe were given equal credit.

Included are recipes from the 1918 publication "RIVERSIDE DAN RIVER COTTON MILLS COOK BOOK." For these, we are grateful to Mr. and Mrs. Alfred Newton, 90 Hylton Avenue, Danville, Virginia, who loaned us their book for reference.

Our sincere appreciation is expressed to all who submitted recipes for this Centennial cook book. It contains a sampling of delicious dishes from appetizers to desserts -- all from the most accomplished cooks, Dan River people!

"We may live without poetry, music
and art;
We may live without conscience, and
live without heart;
We may live without friends, we may
live without books;
But civilized man cannot live
without cooks."

E. R. BULWER LYTTON

TABLE OF CONTENTS

Excerpts from 1918 Riverside Dan River Cook Book 1-3

Appetizers 4-21

Beverages 22-26

Breads 27-53

Soups 54-61

Salads & Dressings 62-94

Vegetables 95-132

Meats and Main Dishes 133-232
- Casseroles
- Cereals and Pastas
- Eggs
- Meats
- Poultry
- Seafood

Cookies and Candies..... 233-267

Puddings and Fruit Desserts.. 268-291

Cakes 292-373

Pies 374-410

Excerpts From 1918 Riverside Dan River Cotton Mills Cookbook

Peanut Bread

Potato Cornmeal Muffins

Meat Loaf

Cheap Sponge Cake

EXCERPT FROM 1918 RIVERSIDE DAN RIVER COTTON MILLS COOKBOOK

PEANUT BREAD

1 cup rye flour
3 cups flour
1 teaspoon salt
1/4 cup sugar
2 2/3 tablespoons baking powder
1 3/4 cup milk
1 well-beaten egg
1 cup chopped peanuts

Measure, mix and sift the dry ingredients. Add the milk and eggs mixed and the peanuts. Beat mixture thoroughly and turn into 2 well-greased bread pans. Bake 45 minutes in a moderately hot oven.

POTATO CORNMEAL MUFFINS (EGGLESS)

1 cup mashed potatoes
1 cup cornmeal
1 teaspoon salt
1 tablespoon syrup
4 teaspoons baking powder
1 cup sweet milk
2 tablespoons fat (melted)

Mix the dry ingredients; add to the potatoes, stir in milk and fat, and bake for 20 minutes in hot oven. The amount of milk used will vary with the quality of the meal. Stir in just enough to make mixture drop easily from the spoon.

MEAT LOAF

2 cups ground meat (cooked)
1 teaspoon onion juice
1 1/2 teaspoon salt
Few grains pepper

1 cup bread crumbs soaked in 1/2 cup milk or 1 1/2 cup oatmeal mush
1 beaten egg (may be omitted)
1 teaspoon fine chopped parsley

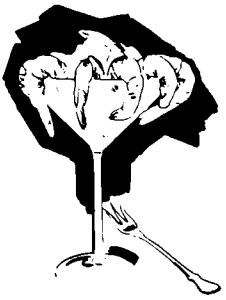
Mix the first 4 ingredients together, add the soaked bread crumbs or mush gradually, kneading the mixture until spongy, then add the beaten egg and more seasonings if needed and the chopped parsley. Shape into a loaf and place on a pan covered with suet. Put suet on top of loaf. Sprinkle with salt and pepper and flour. Bake 40 minutes, basting occasionally with melted suet mixed with boiling water.

CHEAP SPONGE CAKE

Yolks - 2 eggs
2/3 cup sugar
2 teaspoons hot water
2/3 cup flour
1 teaspoon baking powder
1/6 teaspoon salt
whites - 2 eggs
1/2 tablespoon vinegar

Beat yolks until thick. Add sugar gradually and continue beating. Then add water, flour mixed and sifted with the baking-powder and salt. Fold in the stiffly-beaten whites of eggs and vinegar. Bake 35 minutes in a moderate oven, in an unbuttered or a buttered and floured cake pan.







Appetizers

CHEESE BALL

1 pound Velveeta
3 ounce cream cheese
1 teaspoon milk
Garlic powder
Chopped pecans
Chili powder

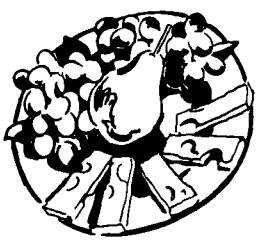
Soften cream cheese and Velveeta. Blend in milk with fork; add garlic powder and chopped pecans. Roll ball in chili powder.

Alice Skelton
Greenville

CHEESE BALL (Variation)

2 - 8 ounce packages Cream Cheese (room temperature)
1 tablespoon pimento (chopped)
1 tablespoon onion (grated)
1 tablespoon lemon juice
1/4 cup evaporated milk
2 cups grated sharp cheddar cheese (room temperature)
1 tablespoon bell pepper (chopped)
1 tablespoon worcestershire sauce
1 cup pecans (chopped)
dash salt and red pepper

Cream all ingredients together well, except nuts. Roll into a ball, and roll ball in chopped nuts. Chill.



Imogene Snodgrass
Crystal Springs
Chickamauga, GA

CHEESE BALL (variation)

2 - 8 ounce packages cream cheese
1 - 8 ounce package sharp cheddar cheese
1 tablespoon Worcestershire Sauce
1 tablespoon chopped pimento
1 tablespoon chopped onion
1 tablespoon Parsley Flakes
Dash salt
1 teaspoon lemon juice

Combine and roll in chopped nuts.

Cynthia J. Creasy
Danville

Similar Variation by Janice Snook
Burlington

CHUTNEY BALL

2 - 8 ounce cream cheese
3/4 cup Chutney (Major Grey's)
1/4 cup toasted almonds cut in slivers
2 teaspoons curry
1/2 teaspoon mustard

Chop Chutney into fine pieces. Let cream cheese reach room temperature. Combine all ingredients and form into a ball. Refrigerate until firm. Serve with unsalted or plain crackers.

Serves 10 to 12

Ronald H. Post
Danville

HOT CHEESE BALLS

2 cups mild cheddar cheese, grated
1/2 cup butter
1 cup all purpose flour
1/8 teaspoon salt
1/4 teaspoon dry mustard
1/4 teaspoon paprika

Blend cheese and butter; add flour, salt, mustard, and paprika. Roll into balls the size of marbles. Place on greased baking sheet and bake in moderate oven (350° F.) 10 minutes.

Connie F. Brady
Danville

CHEESE SAUSAGE BALLS

10 ounces sharp cheddar cheese
3 cups Bisquick
1 pound sausage (hot)

Grate cheese; combine with remaining ingredients. Roll into small balls. Bake at 350° for 20 minutes.

Pat Moore
Greenville

Debbie Knox
Greenville

HAYSTACKS

1 large can chow mein noodles
2 packages butterscotch morsels
1 cup peanuts

Melt butterscotch in double boiler. Pour over noodles and peanuts and mix. Spoon out onto wax

paper. (Drop by teaspoonful about 1" apart and let cool to harden).

Claudia Holland
Beattie Plant

SWEDISH NUTS

1 stick margarine
1 cup sugar
2 egg whites
1 pinch salt
1 pound pecans, halved

Add sugar as you beat egg whites. Beat until stiff. Warm nuts for 10 minutes in shallow pan at 325°. Stir nuts and salt in egg and sugar mixture. Melt margarine in large pan. Pour nuts, etc., in margarine. Pour into shallow baking pan. Cook 30 minutes at 325°. Stir every 10 minutes. Margarine will be absorbed in 30 minutes - if not, cook longer.

Janice H. Poteat
Danville

TOASTED MUSHROOM ROLLS

1/2 pound mushrooms
1/4 cup butter
3 tablespoons flour
1/4 teaspoon MSG
3/4 teaspoon salt
1 cup heavy cream
2 teaspoons minced chives
1 teaspoon lemon juice
1 loaf white bread (firm-type Arnold, Pepperidge Farm, etc.)

Clean and finely chop mushrooms. Saute for five minutes in butter. Blend in flour, MSG and salt. Stir in heavy cream. Cook until thick. Add chives and lemon juice. Cool. Remove crust from loaf of sliced white bread. Roll slices thin; spread with mixture, roll up. Pack in saran wrap (individually) and refrigerate or freeze. When ready to serve, bring to

room temperature, cut each roll into thirds and toast on all sides in 400° oven. Makes about 30 pieces. (This recipe may be made two or three days in advance or far in advance and frozen).

Mrs. Gerald Sager
Danville

CHEESE BISCUITS

1/2 pound butter
1/2 pount N. Y. State Cheese (Sharp)
2 cups flour
Red pepper

Mix butter and cheese thoroughly. Add flour and mix to dough consistency. Place on well floured board and roll to 1/4" thickness. Brush with beaten egg after cutting with small cutter. Top with pecan half. Bake at 400° about 15 minutes.

Virgil B. Simpson
Woodside Division

CHEESE BISCUITS (Variation)

1/2 cup margarine
1 cup plain flour
1 teaspoon salt
1/2 teaspoon baking powder
1 cup grated Sharp Cheese

Let margarine soften and mix with other ingredients, roll out between wax paper and cut with small cutter. Put pecan half on top (dip pecan in plain milk). Makes approximately 90. Bake at 350° for 10-12 minutes.

Barbara Gregory
Danville

CHEESE BISCUITS

1 pound grated sharp cheese
red pepper (little)
1 teaspoon salt
pecans
3/4 pound crisco
2 teaspoon sugar
3 cups flour

Make stiff dough with about 3 cups flour. Roll out but not too thin. Place pecan on top of each biscuit; which was cut with small cutter. Bake in 350° oven until very light brown. Sprinkle with powdered sugar.

Fran Darkis
Danville

BACON & CREAM CHEESE HORS D'OEUVRES

1 loaf sliced white bread (fresh - not refrigerated)
1 pound sliced bacon
1 pound cream cheese (room temperature)
thick toothpicks

Remove crust from bread. Flatten each slice of bread with a rolling pin. Spread each slice with cream cheese. Cut each slice of bread in 4 parts. Roll each piece and wrap with a little bacon. Fasten with toothpicks. Repeat until all ingredients are used. Toast in broiler turning often to cook bacon. Do not burn. Serve hot.

Marie Truilo
New York

CHEESE WAFERS

3 tablespoons butter
1 glass Old English Cheese
1 package pie crust mix

Mix ingredients. Shape in rolls. Refrigerate several hours until firm. Slice in wafers. Add pecan to center of each. Bake 12 minutes at 350°

Mary Louise Merricks
Danville

FAVORITE CLAM DIP

Simmer together: 2 - 8 ounce cans of minced clams with juice from both cans. Simmer this with one teaspoon of lemon juice.

In separate pan and simmer:

1 stick butter
1 large minced onion
1/2 green pepper chopped
1 teaspoon oregano
1 teaspoon parsley
Several dashes of tobasco

Combine mixtures. Mix in 1/2 cup of flavored bread crumbs. Top with parmesan cheese and 16 ounce Velveeta cheese, grated. Bake 350° for 20 minutes. Serve with crackers. Serves 20-24.

Mrs. Ronald H. Post
Danville

LIL'S SHRIMP DIP

1 quart boiled shrimp (2 1/2 pounds small shrimp)
2 pounds grated sharp cheese
mayonnaise (1 quart)
1/2 small onion minced
1/2 ounce buttermilk
1/4 teaspoon salt
Tobasco sauce to taste

Mix equal portions of chopped shrimp and sharp cheese for number you plan to serve. Add just enough mayonnaise to make cheese and shrimp stick together. Add tobasco sauce to taste. Add onion, buttermilk and salt. May be used as a spread or a dip.

Lillie Mae Brown
Liberty

"A DELICIOUS DIP"

1 pint sour cream
1 package McCormack's Sloppy Joe Mix

That's it! It must be McCormack's as it does not taste good with any other mix!

Cecilia Werner
New York

DIP FOR RAW VEGETABLES

Fold together:
1 cup Hellmann's Real Mayonnaise
1 cup sour cream
1 tablespoon plus 1 teaspoon of the following:
Beaumonde seasoning by Spice Island
Dill weed
Parsley flakes
Onion flakes

Sallie T. Small
Greenville

RED CAVIAR DIP

8 ounces sour cream
4 ounces mayonnaise
3 1/2 ounce jar lumpfish Caviar (can use 2 jars according to taste) Use Red lumpfish
1 teaspoon summer savory
2 diced Scallions (green parts too)

Combine ingredients 24 hours prior to serving and chill. Serve with thinly sliced French Bread or toast points (crusts removed) or with thick sliced cucumbers.

Sharon Sager
New York

CURRY HONEY DIP SAUCE

2 cups mayonnaise
3 tablespoons tomato puree (ketchup)
3 tablespoons honey
3 tablespoons onion, finely chopped
1 tablespoon lemon juice
1 tablespoon curry powder
2 - 3 drops Tabasco
Salt to taste

Blend together well. Refrigerate over night. Serve in 1/2 scooped out pineapple. Servie with Fruit Crudite: apples, pears (toss in lemon juice after slicing to prevent discoloration), melons, pineapple, grapes, etc.

Sharon Sager
New York

CHEESE SOUFFLE DIP (Serves 12-16)

Your guests will think you worked all day on this, when actually it took 5 minutes to put together! Equal amounts of Hellman's Mayonnaise and grated sharp cheddar cheese. I usually use three cups of each. Add: 2 1/2 tablespoons instant minced onion, generous dashes of tabasco and worcestershire sauce. Mix together and put in oven proof dish. Sprinkle with paprika. Bake in preheated 350° oven for 30 minutes or until bubbly. Serve with wheat thin crackers.

Mrs. Ronald H. Post
Danville

To keep cookies crisp, place crushed tissue paper in bottom of cookie jar.

GREEN GODDESS DIP

3/4 cup dairy sour cream
3/4 cup mayonnaise
3 tablespoons chopped cucumbers
1/3 cup snipped parsley
dash of garlic salt
3 tablespoons snipped chives or chopped onion
1 tablespoon dry onion soup
1 tablespoon vinegar
1/4 teaspoon salt

Combine all. Cover and refrigerate over night. Makes 2 cups. Serve with all kinds of crisp vegetables.

Jeanette Goodson
Danville

VEGETABLE DIP

1 large carton sour cream
Miracle Whip
2 tablespoons grated onion
1 teaspoon Dillweed
1 teaspoon Beaumond Seasoning
pinch of salt

Mix all ingredients together, using same amount of Miracle Whip as sour cream. Can be prepared ahead of time and will keep in refrigerator.

Jean Cooper
Greenville

Add syrup to pancake batter for extra flavoring.

SHRIMP DIP

5 ounce can shrimp
3 ounce package cream cheese
1/4 cup sour cream
1 tablespoon lemon juice
1 tablespoon catsup
1/4 teaspoon worcestershire sauce
1/8 teaspoon onion powder
dash of hot pepper sauce

Wash and drain shrimp and mash, add softened cream cheese and other ingredients. Refrigerate overnight. Makes 1 cup.

Jean Cooper
Greenville

"BAGNA CAUDA" (A Northern Italian recipe)

1 to 1 ounces Anchovies
1/2 cup olive oil
1/4 pound sweet butter (one-half cup)
16 cloves garlic, very thinly sliced
Raw vegetables: Celery, red or green peppers, asparagus, carrots, cauliflower, endive, turnips, etc.
Italian Bread

Mash anchovies to a paste. Heat oil and butter in small pan. Add garlic and anchovies; bring to boil. Immediately turn heat down; simmer for five minutes. To serve: Place anchovy mixture in chafing dish and keep heated. It is an excellent dip for raw vegetables and slices of bread. Yield: 24 servings.

Zina V. Sisto
New York

BLUE CHEESE DIP

1 wedge blue cheese - flaked (I buy it already flaked)
1 bottle chili sauce
1/2 bottle catsup
1 pint - 16 ounces Hellman's Mayonnaise
1 teaspoon Worcestershire sauce
Dash of salt
Dash of tabasco - if desired

Mix all ingredients and keep refrigerated. Good over lettuce.

Kathy W. Anderson, R.N.
Danville

DILL WEED DIP

1 cup sour cream
1 cup mayonnaise
1 1/2 tablespoons Parsley Flakes
1 tablespoon grated onion
1 1/2 teaspoons dill weed
1 1/2 teaspoons Bon Apetite (seasoning)

Mix well and chill overnight. Serve with chips, crackers or fresh vegetables (cauliflower, celery, and carrots are especially good).

Pamela Sloan
Greenville

SURPRISE DIP

1 package frozen chopped spinach (thawed and squeezed)
1 cup sour cream
1 cup mayonnaise
1 package Knorr vegetable soup mix
1 can chopped water chestnuts (drained)
1 small onion finely chopped

Mix together four hours before serving. Serve with Triscuits or wheat thins.

Mrs. H. D. Adams, Jr.
Danville

ARTICHOKE - PARMESAN SPREAD

2 cans Artichoke Hearts (packed in water - not marinated)
2 cups freshly grated Parmesan Cheese
2 cups Hellman's Mayonnaise
Water Crackers, Bremmer Wafers or Wheat Thins

Drain artichokes well and press through strainer to remove excess liquid. Chop artichokes in blender. Grate wedge of Parmesan cheese in blender. Mix artichokes, cheese and mayonnaise together in large bowl. Place mixture in glass pie plate (9 or 10"). Heat at 350° until bubbles. Pierce top before serving to let steam out. Serve on water crackers or any plain crackers. (Would serve about 20 people)

Mrs. Gerald Sager
Danville

PIMENTO-NUT SPREAD

1/2 pound shredded cheddar cheese
1 small jar pimentoes, chopped
1/4 cup mayonnaise
1/2 teaspoon salt
1/4 teaspoon black pepper
1/2 cup toasted pecans, cooled

Mix all ingredients well. Use as a sandwich spread or a spread on crackers.

Pat Moore
Greenville

CHEESE SPREAD

1/2 pound sharp cheese - grated
2 teaspoons onion - minced
2 teaspoons pickles chopped
3 tablespoons green pepper chopped
2 tablespoons Pimento chopped
2 tablespoons Pickle relish
1/2 cup Saltine crackers - crushed
2 hard boiled eggs - chopped
1/4 cup mayonnaise
1/4 teaspoon salt

Mix well. Shape in ball or just use as spread.
Hint: Soften cheese and cream it with mayonnaise.

Lorraine Hutcherson
Danville

CHEESY GRITS APPETIZER SPREAD

1 cup boiling water
2 - 1 ounce packets quaker instant white hominy grits with artificial cheese flavor
1/2 cup mayonnaise
1/3 cup chopped peanuts

Pour water over instant grits. Blend well. Cool to lukewarm, stir in mayonnaise and peanuts. Mix well. Chill 2 to 3 hours. Serve with apple or pear slices and carrots or celery sticks as desired.
Makes about 2 cups.

Helen Bray
Danville

Bacon, when microwaved or broiled, loses 9/10ths of its calories.

HORS D'OEUVRE SPREAD

1 1/2 cups (16 ounces) grated sharp cheddar cheese
1/2 cup Scallions (chopped fine)
1/2 cup ripe olives (chopped)
1/2 cup mayonnaise
1 tablespoon curry (optional)

Mix and spread on toast rounds - serve hot (350° oven.)

Mrs. Robert S. Small
Greenville

LOU'S HOT CRABMEAT SPREAD

Blend 8 ounces cream cheese and 1 tablespoon milk
6 1/2 ounces crabmeat (or more)
2 tablespoons minced onion
1/2 teaspoon horseradish
1/4 teaspoon salt
dash of pepper

Blend well and cover with 1/3 cup sliced, toasted almonds. Bake at 375° for 15 minutes. Serve hot with party rye or crackers.

Trudy Wubbels
New York

HOT SALMON SPREAD

1 (7 3/4 ounce) can red salmon drained and flaked. Remove any bone and skin
1 8 ounce package cream cheese
2 tablespoons onion, finely chopped
1 tablespoon milk
3/4 teaspoon horseradish
1/4 teaspoon salt
1/4 teaspoon pepper
1/3 cup slivered almonds (optional)

Combine all ingredients except almonds. Mix well. Spoon into oven proof dish. Sprinkle with almonds. Bake at 375° for 10 minutes. Serve with crackers. Serves 8-12.

Mrs. Ronald H. Post
Danville

MIDIA (MUSSELS) MEECHOOG

2 cans mussels
1/2 cup olive oil
1/2 cup rice
4 large onions
1 cup water
1 tablespoon ketchup
1/8 cup pine nuts
1/4 cup currants
salt and pepper

Chop onion fine, place in frying pan with olive oil (half olive oil and half Wesson oil may be used) and simmer until it is of pale gold color. Add the washed rice, seasoning and water and cook for about 10 minutes.

Add the mussels, currants and pine nuts, cover and simmer on very low flame until all the rice is cooked. Approximately another 10 minutes.

Serve cold. May be served on lettuce leaves or seafood shells for individual servings or in a bowl surrounded by Euphrates Bread Wafers.

George Papalian
New York

STUFFED CELERY

6 stalks celery
1 3 ounce package cream cheese
1 small can deviled ham
1/2 teaspoon prepared mustard
pinch marjoram

Cut celery into two inch pieces. Mix remaining ingredients together, spread on celery pieces. Chill and serve.

Louise Roberts
Beattie Plant

DELICIOUS DOGS

1 8 ounce jar red currant jelly
1/2 cup prepared mustard
1 pound hot dogs

Melt jelly, add mustard and let simmer for a few minutes. Cut hot dogs into bite size and add to mixture. Continue cooking at medium heat until hot dogs are done. Serve warm or hot. Very tasty party snack.

Dot Stone
Danville

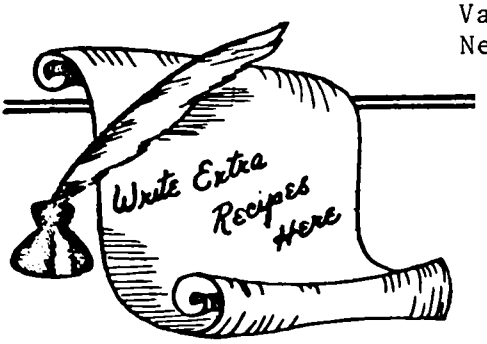
PIZZA

3 pounds flour
1 quart lukewarm water
1 package active dry yeast
1 large can plum tomatoes (strained)
2 tablespoons salt
1 can tomato puree
1 pound coarsely grated mozzarella cheese
3 tablespoons grated Romano cheese
salt, pepper, oregano to taste
2 tablespoons olive oil

In large bowl mix 1 quart lukewarm water, 2 tablespoons salt and yeast; gradually add flour to mixture and knead until dough is a fairly thick consistency. Place dough in bowl and cover with a

soft dish towel. Put in warm place and let rise 1 1/2 to 2 hours. Strain the plum tomatoes; add to tomato puree. Grease 18"x12"x1" cookie tin well; spread dough in cookie tin evenly. Cover dough with sauce; add grated cheese, mozzarella, salt, pepper, oregano and olive oil. Bake at 375° for 30 minutes or until bottom is done. Makes 2 or 3 pizzas.

Valeria DeGironimo
New York



Beverages



BANANA PUNCH

3 ripe bananas
6 cups water
3 or 3 1/2 cups sugar
2 cups diluted unsweetened frozen orange juice
1 large can unsweetened pineapple juice
juice of 2 lemons

Blend bananas and combine with remaining ingredients. Mix well. Freeze in airtight containers. Makes about 2 gallons. When ready to serve, add 3 large bottles of ginger ale.

Katherine Gillespie
Liberty

(Variation - Use 2 bottles of lemon-lime soda in place of ginger ale.)

Pat Moore
Greenville

WASSAIL BOWL

1/2 cup water
1/2 cup sugar
2 sticks cinnamon
3 slices lemon
2 cups cranberry juice
1 cup lemon juice
1 cup dry red wine (Burgandy)

In a saucepan combine water, sugar, cinnamon sticks and lemon slices and heat. In a large pot heat (don't boil) cranberry juice, lemon juice and wine. Strain hot syrup and pour into wine mixture. Serve hot. Makes sixteen 1/2 cup servings.

Linda C. Fashbaugh
Arlington

TINGLE BELLS PUNCH

1 can (6 ounce) frozen lemonade concentrate, thawed
2 quarts cranberry juice
1/2 cup maraschino cherry juice
6 bottles of Sprite (10 ounce each), well chilled

Combine all ingredients. Serve over ice in punch bowl. Garnish with lemon slice, orange wedge and maraschino cherry alternated on cocktail picks.

Makes about 40, 4 ounce servings.

Mary S. Hyler
Danville

CHRISTMAS PUNCH

5 quarts cranberry juice
1 quart pineapple juice
1 1/2 cups of sugar
4/5 of a quart of Taylor's Burgandy Wine
3 - 5 3/4 ounce cans of frozen lemon juice
4 lemon juice cans of water
1 quart gingerale (add just before serving)

Combine all of the ingredients, except the gingerale. If punch is to be served from a punch bowl, float of cube of dry ice on top for a special attraction. Serves 25.

Virginia L. Robinson
Anderson, SC
Haynesworth

"EVERGREEN" PUNCH

2 packages lime Kool Aid
2 (46 ounce) cans pineapple juice
2 cups sugar
2 quarts water
1 bottle real lemon juice
2 quarts of gingerale

Mix first 5 ingredients and freeze in two - one gallon plastic containers,* to keep until ready to serve. Let stand for 30 minutes before serving, then add gingerale.
*(Do not fill containers to top, only 1/2 full because you will have to cut tops off of the container to get mix into punch bowl. Should be icy. You can use some of the mix for an ice ring.

Jackie Hall
Danville

FROZEN PUNCH

8 cups water
3 cups sugar
2 small boxes lime jello
Mix water, sugar and lime jello. Bring to boil. Let boil 3 minutes. Let cool.

1 large can pineapple juice
1 large can orange juice
Add to pineapple juice and orange juice the cooled mixture and freeze. Take out 3-4 hours before serving. Add 3 quarts of gingerale. Serves 25-30.

Mrs. William H. Weaver
Danville

PUNCH

1 large can pineapple juice
1 large can orange juice
1 small bottle "Real Lemon Juice"
1/2 gallon water
2 cups sugar
1 tablespoon almond flavoring
1 teaspoon vanilla

Mix and let set in refrigerator at least 3 hours.

Barbara Gregory
Danville

FROZEN PUNCH

3 cups water
2 cups sugar
2 small packages lemon-lime Kool Aid
1 large (46 ounce) pineapple juice
1 large can crushed pineapple
Ginger ale

Bring water and sugar to boil for a few minutes. Turn off heat and add Kool Aid. Let cool, then add pineapple juice and pineapple. Store in freezer containers that will fit in punch bowl. Keep frozen until 1 hour before serving - put in punch bowl and add 1 quart ginger ale as punch defrosts more ginger ale may be added. This receipe will serve 50 people.

Kathleen Mitchell
Danville

PARTY PUNCH

1 large can orange juice
1 large can pineapple juice
4 cups sugar
4 quarts water
5 small packs Kool Aid - any flavor according to color desired

Freeze ahead of time. Remove from freezer one hour before serving and add 2 large ginger ales.

Pat Moore
Greenville

GOBLIN PERKY PUNCH

Candy Pumpkins
Candy Corn
1 - 46 ounce can orange fruit drink
1 large can pineapple juice

2 - No. 2 cans apricot nectar
1/4 cup lemon juice
1 quart Seven Up

Place 1 pumpkin and several pieces of candy corn alternating each section of ice cube tray; fill with water. Freeze over night. Chill remaining ingredients. Mix orange drink, pineapple juice, apricot nectar, and lemon juice in punch bowl; add Seven Up just before serving. Add ice cubes to punch. Serve punch in cups with ice cube in each cup.

Josephine Price
Wetumpka

STRAWBERRY-LEMONADE PUNCH

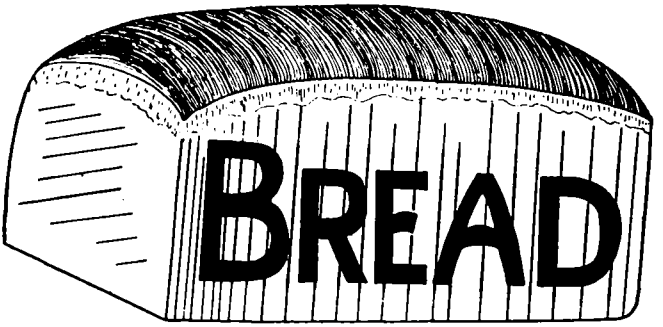
1 - 12 ounce can frozen pink lemonade concentrate
1 - 6 ounce can frozen orange juice concentrate
1 - 10 ounce package frozen sliced strawberries
3 cups water
1 - 12 ounce bottle ginger ale, chilled

Combine lemonade, orange juice, strawberries and 3 cups of water in container, refrigerate until ready to use. Pour lemonade mixture into punch bowl; add ginger ale slowly.

Josephine Price
Wetumpka

Keep popcorn in your freezer for better popping.

A lettuce leaf dropped into the pot will absorb the grease from the top of homemade soup. Throw the lettuce away as soon as it has served its purpose.



"WORTHWHILE FOOD MAKES WORTHWHILE FOLKS"

French Proverb

ANGEL BISCUITS

5 cups All-Purpose Flour (sifted)
1/2 cup shortening (crisco)
1 teaspoon baking soda
1 teaspoon salt
3 teaspoons baking powder
3 tablespoons sugar
1 package yeast (dissolved in 1/2 cup lukewarm water)
2 cups buttermilk

Sift dry ingredients together. Cut in shortening until mixed. Add buttermilk and yeast water mixture at the same time and mix well. If it is too dry add a tiny bit more buttermilk, about 2 tablespoons, no more. To bake, drop by tablespoons into flour and roll on all sides and place on cookie sheet. Bake at 350° until a nice golden brown. Cover the rest of the dough and place in the refrigerator and it will keep up to a week. No Need To Let It Rise! They'll do it in the oven. Don't press down or flatten when you put on cookie sheet. Bake in 350° oven for 15 to 20 minutes.

Mrs. Dalton R. Taylor
Danville

ANGEL BISCUITS (variation)

5 cups plain flour
1/4 cup sugar
3 teaspoons baking powder
1 teaspoon soda
1 teaspoon salt
1 cup Crisco
1 package yeast
2 tablespoons warm water
2 cups buttermilk

Dissolve yeast in warm water. Cut Crisco into flour, baking powder, soda, sugar, and salt. Add yeast and buttermilk. Grease baking sheets with butter; melt additional butter and dip biscuits. Place on baking sheet and let stand approximately 10 minutes before baking at 400° for 15 minutes. You can store mix-

ture in the refrigerator for one week.

Carolyn Allen
Greenville

ANGEL BISCUITS (variation)

Blend:
5 cups plain flour
1/4 cup sugar
1 teaspoon salt
3 teaspoons baking powder
1 teaspoon soda
Add 3/4 cup of Crisco and blend well.
Mix:
2 packages yeast
2 cups buttermilk
3 tablespoons water

Add liquid ingredients to dry ingredients. Mix thoroughly. Roll 1/2" thick. Cut. Dip biscuits in melted butter. Bake 15 minutes at 400°. Dough will keep one week in refrigerator.

Gail Dowdle
Beattie Plant

ANGEL BISCUITS (variation)

5 cups plain flour
1/4 cup sugar
2 teaspoons baking powder
1 teaspoon soda
1 teaspoon salt
1 cup Crisco
1 package yeast
2 tablespoons warm water
2 cups buttermilk

Sift dry ingredients together. Blend in crisco. Dissolve yeast in water for 5 minutes. Add yeast mixture to buttermilk. Add this to flour mixture. Mix well. Roll, cut and bake at 400° for 12 minutes. Will keep approximately one week in refrigerator.

Mrs. Derek Hightower
White, GA

CHEESE STRAWS OR BISCUITS

1 pound New York State cheese - grated fine
1 pound butter* or margarine
1 pound flour, sifted

Mix grated cheese and softened margarine by hand, adding cheese a little at a time and mixing well. Add flour a little at a time and mixing well. Firm dough in refrigerator about 2 hours. Shape in cookie press as straws and bake on ungreased sheet at low temperature (250 - 300°) for about 10 minutes until firm. Cool on rack and store in tin.

The dough may also be hand shaped into mounds around a piece of date and/or pecan, around an olive and this latter served hot. Delicious. The dough may be frozen or will keep in refrigerator wrapped in foil at least a week or so.

*If butter is used, cut amount to 3/4 pound.

Makes about 150 cheese straws.

Ruth C. Gaver (deceased)
Manager, Country Club Inn
1933-1940 Danville
(Submitted by daughter,
Lydia Harvey)

CHEESE BISCUITS

1 pound sharp cheddar cheese
1/4 teaspoon cayene pepper
2 1/2 sticks margarine
2 1/2 to 3 cups plain flour
1 tablespoon salt

Bring cheese and butter to room temperature. Cream together. Mix other ingredients. Roll thin and cut

with hole of doughnut cutter. Press pecan halves in top and bake at 350 degrees for 10 minutes.

Frances Lewis
Danville

LONDON TEA BISCUITS

2 cups Pastry Flour (sifted)
1/4 teaspoon baking soda
1/4 cup sugar
3 egg yolks (do not beat)
1/4 cup water
1 teaspoon vanilla
1/2 cup butter or oleo
1/3 cup chopped nuts

Jam - marmalade - preserves (any flavor) Use 10x14 broiler pan or cookie sheet.

1. Sift flour with baking soda. Add vanilla to water.
2. Cream butter, add sugar, beat until light. Add one egg yolk at a time, beating until light after each addition.
3. Add flour and water mixture alternately. Starting with the dry ingredients and ending with dry ingredients.
4. Pat or roll out dough 1/4 inch thick in pan.
5. Spread preserve mixture on dough.
6. Beat egg whites until frothy. Add 1/2 cup sugar gradually until egg whites point. Spread over dough and preserves. Sprinkle 1/3 cup chopped nuts on top.

Bake 350° for 25 minutes. Cut into squares when cool.

Note: All purpose flour can be used.
I use pineapple preserves and pecan nuts.

Mrs. Gene Fluri
Danville

MAYONNAISE BISCUITS

1 cup self-rising flour
2 tablespoons mayonnaise
1/2 cup sweet milk

Mix and pour into muffin pan. Bake 15 minutes at 450°.

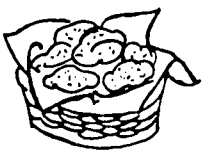
Nancye Gery
Danville

MAYONNAISE ROLLS (variation)

2 cups self-rising flour
2 tablespoons mayonnaise
1 cup milk

Mix all ingredients together. Spoon into muffin pan. Bake at 425° until golden brown. (approximately 20 minutes). Serves 12

Elaine Wade
Danville



COMPANY CORN BREAD

1 cup self-rising corn meal
1 small carton sour cream
1 small can cream style corn
1/2 cup wesson oil
2 eggs

Beat eggs. Add sour cream, wesson oil, corn. Mix together. Add corn meal, stir. Bake 30 to 35 minutes at 425° in iron pan.

Irene Hines
Danville

CRACKLIN CORN BREAD

1 tablespoon lard
1 cup self-rising corn meal
1 cup self-rising flour
1 tablespoon sugar
2 eggs
1 1/2 cups of milk (use either sweet milk or buttermilk)
1/2 cup of cracklins

Put lard in a 6 x 12 inch pan and let it melt. Mix all other ingredients together well. Pour the batter into the pan and bake in 425° oven for 20-25 minutes.

Louise Lipford Dix
Danville

HUSH HUPPIES

1 cup self-rising flour
1 cup self-rising corn
1 small onion (finely chopped)
1/2 cup sugar
2 eggs
2 tablespoons oil
milk to make thick batter

Mix above ingredients, add just enough milk to make batter a little thick. Fry in oil until lightly browned. Drain on paper towel.

Kathy Sutherland
Danville

MEXICAN CORN BREAD

2 eggs
1 cup creamed corn (canned)
1 1/2 cups corn meal (self-rising)
1 cup butter milk
1/4 cup shredded sharp cheese
1/4 cup minced onion
1/4 cup minced green pepper
Mix well and bake at 375° until golden brown.

Thelma Shelton
Danville

MEXICAN CORN BREAD (variation)

1 1/2 cup corn meal self-rising
1 cup sour cream
1 package 8 ounce shredded cheddar cheese
1 can yellow cream style corn
2 Jalenpo peppers (chopped)
1 onion (chopped)
1/2 cup hot shortening
2 eggs

Mix all ingredients together and bake at 400° until done.

Carrie Wilson
Chickamauga

MEXICAN CORN BREAD (variation)

1 pound hamburger meat
1/2 pound cheese, grated
1 large onion (cut up)
4 hot chili pepper - Jalapeno Pepper (remove seed and cut up)

Brown hamburger in iron skillet, mix the onion, peppers and cheese with the hamburger. Use less peppers if you like it not so hot.

Mix the following:

1 cup self rising corn meal
1 cup sweet milk
1 can cream style corn
2 eggs
1/3 cup wesson oil
1/2 teaspoon salt
1 teaspoon soda

Beat eggs and add the other ingredients to form the corn bread mixture. In a heavy skillet put a layer of corn bread mixture, then place the meat mixture, pour remaining corn bread mixture over the meat. Bake in oven for about 45 minutes at 350° or until a pretty brown.

LaMerle Clark
Greenville, Alabama

MEXICAN CORN BREAD (variation)

1 cup sour cream
2 eggs beaten
1 cup grated cheddar cheese
1 cup self-rising corn meal
1 cup cream style corn
1/2 cup onions chopped
1 cup green pepper chopped
1/4 to 1/2 cup cracklings

Mix all ingredients together. Pour into greased baking pan. Cook at 350° for 1 hour.

Ruby Blair
Danville

MEXICAN CORN BREAD (variation)

1 cup self-rising corn meal
1 cup self-rising flour
1 teaspoon salt
2 eggs
3/4 cup grated cheddar cheese
1 large onion chopped
1/2 cup vegetable oil
1 can cream corn
3/4 cup sweet milk
1 pod bell pepper
3 or 4 pods hot pepper chopped

Mix all ingredients and pour into a large greased pan or muffin pans. Cook at 375° until golden brown.

Pat Moore
Greenville



BANANA NUT BREAD

1 1/2 cups sugar
1/2 cup butter or margarine
1 teaspoon soda
3 tablespoons boiling water
3 cups flour, sifted
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup orange juice
2 eggs, beaten
1 cup chopped nuts
3 bananas, mashed

Cream sugar and butter. Add eggs. Add soda to boiling water. Mix into creamed mixture. Sift dry ingredients and add alternating with orange juice. Add nuts and bananas. Pour into two greased loaf pans. Bake 375° - 35-45 minutes. Makes two loaves.

Joyce Smith
Danville

BANANA BUTTERSCOTCH BREAD

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon each: soda, salt, ground cinnamon, nutmeg
1 cup mashed ripe bananas
3/4 cup sugar
2 eggs
1/4 cup melted margarine
1/4 cup milk
1 (6 ounce) package butterscotch-flavored morsels
1 cup chopped nuts, divided

Combine first six ingredients in a large mixing bowl; set aside.

Combine banana, sugar, eggs and margarine in a small bowl. Add banana mixture alternately with milk to flour mixture, beating well with an electric mixer. Stir in butterscotch morsels and 2/3 cup nuts by hand.

Line bottom of a 9x5x3 inch loaf pan with waxed paper; grease waxed paper and sides of pan. Spoon batter into pan; sprinkle with remaining 1/3 cup nuts. Bake at 350° for 1 hour and 20 minutes, or until done. Cool about 30 minutes Serve warm. Yield: one loaf.

Miriam Getz
Greenville

SWEET BREAD OR COCONUT BREAD

1 coconut (grated)
2 sticks butter or margarine
1 cup sugar
1 teaspoon vanilla extract
1 tablespoon baking powder
2 cups flour
1/2 cup milk
raisins
1 shot rum or whiskey

1. In a pan warm milk, add butter and sugar, stir until dissolved.
2. Add coconut, vanilla, rum, baking powder, flour and raisins. Mix well.
3. Place in buttered baking dish or dishes and bake until wooden pick inserted in center comes out clean. (350° F.) 1 1/2 - 2 hours.

Otis A. Brathwaite
New York

DILL-ONION BREAD

1 cup cottage cheese
1 envelope dry yeast
1/4 cup water
2 tablespoons sugar
1 tablespoon instant minced onion
1 tablespoon butter
2 teaspoons dill seeds
1/4 teaspoon baking soda
1 egg
2 1/4 to 2 1/2 cups flour

Heat cottage cheese till warm. Combine with yeast, water, sugar, onion, butter, dill seed, soda and egg. Blend until smooth.

Gradually add flour and mix until smooth. Let rise until double in bulk. Divide dough into 2 portions - place each in tall 1 pound coffee can. Let rise additional 15 to 20 minutes or until coffee can is 3/4 full. Bake 350° for 40 minutes. Makes 2 loaves. Brush with melted butter when baked if desired.

Joan Falkowski
New York

GRANDMA'S GINGERBREAD

1/2 cup crisco
1/2 cup sugar
1 cup molasses
2 eggs
2 1/2 cups all-purpose flour
1 teasoon salt
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon ginger
2 teaspoons cinnamon
1/2 teaspoon ground cloves
1 cup hot water

Cream shortening and sugar, add molasses, eggs. Beat well. Sift dry ingredients, add alternately with water. Bake in greased 9" square pan about 50 minutes at 300°F.

C. B. and Mary Ruth Hood
Clifton Plant

GINGER BREAD

1/2 cup sugar
3/4 cup molasses
3/4 cup flour
1/2 cup sour milk
1/2 cup butter
1 egg
1 teaspoon soda

Sift flour, add all the other ingredients, mixing well. Pour into a shallow well greased cake tin, bake 20 minutes in oven preheated at 350°.

Hazel Crenshaw
Norris Plant

INDIAN NUT BREAD

2 2/3 cups sugar
2/3 cups shortening
4 eggs (slightly beaten)
1 can (1 pound) pumpkin
2/3 cups water
3 1/3 cup sifted flour
1/2 teaspoon baking powder
2 teaspoons soda
1 1/2 teaspoons salt
1 teaspoon cinnamon
1/2 teaspoon cloves
2/3 cups chopped dates
2/3 cup walnuts

Preheat oven to 350°. Grease two (8x3 loaf pans)

Cream sugar and shortening, stir in eggs, pumpkin, and water. Sift together flour, baking powder, soda and spices, gradually add dry ingredients, add dates and nuts. Blend well. Pour into two 8x3 loaf pans. Bake one hour or until done.

Dolores Pallotta
Submitted by Marie Truilo
New York

MONKEY BREAD

1 cup milk
1 stick margarine
4 tablespoons sugar
1 teaspoon salt
Melt butter and add milk, salt and sugar. Cool. Dissolve one package dry yeast in one cup warm water. Measure 3 1/2 cups plain flour. Add yeast to flour, add milk and butter to yeast and flour. Let double in bulk. Knead. Roll out on floured board. Cut in squares. Melt stick of margarine, dip squares in butter and put into bundt pan (greased). Let double 1" from top.Cook at 375° for 30 minutes. Dump out of pan.

Fran Darkis
Danville

PRUNE PECAN BREAD

3 cups unbleached flour
1/2 cup brown sugar
3 teaspoons baking powder
1/2 teaspoon salt
1 1/4 cups milk
1 egg, lightly beaten
1/3 cup melted butter, or margarine
1 teaspoon grated lemon rind
2/3 cup chopped prunes
2/3 cup chopped pecans

Combine flour, sugar, baking powder and salt. Stir together milk, egg and melted butter. Add to dry ingredients with lemon rind, prunes and pecans. Stir only to moisten all ingredients. Turn into a greased 9x5x3 inch loaf pan and bake in a preheated 375° oven for 40 to 50 minutes, or until a knife comes out clean. Makes 1 loaf.

Mrs. Ruby G. Sargent
Beattie Plant

PUMPKIN BREAD

3 cups self-rising flour
1 1/2 cups sugar
1 teaspoon cinnamon
3 eggs
2 cups cooked and mashed pumpkin (or 1 can)
1 cup chopped nuts
1 cup raisins
1 cup oil

Mix flour, sugar, cinnamon, pumpkin, nuts, raisins together. In another bowl, beat eggs and oil. Pour over flour mixture. Mix until moist and well mixed. Bake at 350° for 1 hour, 30 minutes in a greased tube pan or 45 minutes in 2 loaf pans.

Charmaine Comer
Danville

PUMPKIN BREAD

1 cup oil
2 2/3 cup sugar
2 cups pumpkin
4 eggs
2/3 cup water
3 1/2 cups all purpose flour
2 teaspoons soda
1 1/2 teaspoon salt
1/2 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
2/3 cup chopped nuts
2 2/3 cups raisins

Heat oven to 350°, steam and drain raisins. Mix oil, sugar, add eggs and beat well. Add pumpkin and water. Blend soda, salt, baking powder and spices.

Add to mixture, raisins and nuts. (flour raisins and nuts to keep from going to bottom) Grease and flour three loaf pans - 9x5. Bake 65-70 minutes or until toothpick comes out clean. This freezes well. Good with cream cheese or butter.

Marie Fusco
Danville

SPOON BREAD

2 cups white cornmeal
2 teaspoons baking powder
1 1/2 teaspoons salt
1/2 teaspoon baking soda
2 cups milk
2 eggs

Preheat oven to 350°. Mix first 4 ingredients with 1 cup cold water. In medium saucepan over high heat, heat 1 cup water to boiling; reduce heat to low; stir in cornmeal mixture; cook, stirring constantly, until very thick. Remove from heat. With rotary beater gradually beat milk, then eggs, into cornmeal mixture until smooth and blended. Pour into greased 2-quart casserole. Bake 1 hour or until set.

Helen Herndon
Danville

STRAWBERRY BREAD

1 cup butter
1 1/2 cups sugar
1 teaspoon vanilla
1/4 teaspoon lemon extract
4 eggs
3 cups sifted all purpose flour
1 teaspoon salt
1 teaspoon cream of tartar
1/2 teaspoon soda
1 cup strawberry preserves
1/2 cup sour cream
1 cup chopped nuts
(red food coloring optional)

Cream butter, sugar, vanilla, lemon extract until fluffy. Add eggs one at a time. Sift together flour, salt, cream of tartar, soda. Combine preserves and sour cream. Mix well, add nuts. Pour into greased and floured loaf pans. Makes 3. Bake 350° for 50 to 55 minutes.

Katherine Turner
Danville

WHITE BREAD

3 eggs
24 ounces milk
1 ounce yeast
4 tablesppons sugar
1/2 teaspoon salt
4 pounds flour
1/2 pound butter or margarine
1/8 pound lard or 1/4 cup oil
1 cup warm water

1. Dissolve sugar in warm water then sprinkle yeast, stir and allow to rise. (should be done last)
2. Warm milk, add salt, butter and lard. When all is dissolved and warm, add beaten eggs.
3. In large mixing bowl, add milk mixture, yeast mixture and flour and mix well. Turn onto floured board or table and knead well.
4. Let dough rise to double its size.
5. Mold or shape into loaves.
6. Bake in preheated oven 350° F. until golden brown or darker.

Otis A. Brathwaite
New York

ZUCCHINI BREAD

3 eggs
2 cups sugar
3 cups flour
1 cup oil
2 cups zucchini (grated)
3 teaspoons vanilla
1 1/4 teaspoon salt
1/4 teaspoon baking powder
1 teaspoon baking soda
1 tablespoon cinnamon
1/2 cup raisins or nuts or mixed

Beat eggs, add sugar, then oil. Combine dry ingredients, add to first mixture alternately with zucchini. Stir in raisins, nuts and vanilla. Grease and flour pan. Bake 350° one hour. When baked, let stand 10 minutes in oven with door open. (oven off) Makes 2 loaves.

Submitted by Dolores Pallotta
Marie Truilo
New York

To stop bacon and hamburger from spattering, sprinkle salt in the cold frying pan before cooking.

For large parties, use washing machine to store ice, cold drinks, etc.

Before icing a cake, dust a little cornstarch or flour on top to prevent icing from running off.



BEER MUFFINS

1 (12 ounce) can warm beer (room temperature)
3 tablespoons sugar
3 cups biscuit mix

Pour beer in large bowl.Add sugar and beat until sugar dissolves. (It will be foamy) Add biscuit mix and stir just until mix is moistened well. Grease muffin tins. Allow a heaping tablespoon of batter for each muffin. Let rise 20 minutes. Bake 425° for 15 minutes or until lightly browned. Yields 15 or 18 medium muffins.

Louise Roberts
Beattie Plant

ENGLISH MUFFINS

1 cup warm water
1 package dry yeast
1 tablespoon sugar
1 teaspoon salt
1/4 cup corn oil
3 cups flour
corn meal

Put warm water in bowl and add yeast. Allow to set 5-10 minutes. Stir in remaining ingredients. Roll in 1/2" thickness. Put corn meal on baking sheet. Let rise one hour. Bake 20 minutes at 350°. Cut with large mouth jar top.

Fran Darkis
Danville

LOAF ENGLISH MUFFINS

5 1/2 to 6 cups bread flour
2 packages Active Dry Yeast
1 tablespoon sugar

2 teaspoons salt
1/4 teaspoon baking soda
2 cups milk
1/2 cup water
Corn Meal

Combine 3 cups flour, yeast, sugar, salt and soda. Heat liquids to 120°F - 130°F (milk and water) Combine dry ingredients with liquids. Beat well. Stir in enough flour to make a stiff batter. Spoon into two 8 1/2 x 4 1/2" pans greased and sprinkled with corn meal and cover. Let rise in warm place 45 minutes. Bake at 400° F. for 25 minutes. Remove from pans immediately and cool.

Ray Silva
Danville

FIG MUFFINS

1/2 cup margarine softened
1 cup sugar
1/2 cup chopped pecans
2 eggs beaten
1 1/2 cups plain flour
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon cloves
1/4 teaspoon allspice
1/2 cup milk
1/2 cup fig preserves

Cream butter and sugar until light and fluffy, add eggs. Combine flour and other ingredients. Bake at 350° for 15 minutes.

Geraldine Riddle
Furman Plant

SIX WEEKS MUFFINS

6 cups raisin bran, divided
2 cups boiling water
1 cup shortening, melted
3 cups sugar
4 eggs, beaten
1 quart buttermilk
5 teaspoons soda
2 teaspoons salt
5 cups unsifted flour

Put 2 cups bran into large bowl, pour boiling water over it and let stand while assembling other ingredients, mix in shortening, combine 4 cups of bran with sugar, eggs and buttermilk. Sift together flour, soda and salt. Combine all ingredients. Cover and store in refrigerator overnight. Bake at 400° for 20 minutes. Will keep 6 weeks.

Janice Poteat
Danville

PANCAKES

Sift 3/4 cup self-rising flour
1 1/4 teaspoon baking powder
1 tablespoon sugar
1/4 teaspoon salt
Add: 1 egg well beaten
1/2 cup milk
1 tablespoon crisco
Mix to blend and cook on griddle or pan.

Emmie L. Grayson

GEORGE'S CHEDDAR-MINT PANCAKES

1 1/2 cups milk
2 cups all-purpose flour
3 tablespoons oil

3 teaspoons baking powder
1 1/2 tablespoons sugar
2 eggs (separated)
3/4 teaspoon salt
2 cups diced sharp cheddar cheese
2/3 cup chopped fresh mint leaves

Mix the dry ingredients. Add the milk and egg yolks, then the oil and lastly fold in the beaten egg whites, whip batter thoroughly. Have grill hot, pour enough oil on grill to thinly coat entire grill. Stir pancake mixture, pour a large cake, about 6 inches in diameter. Turn over when air bubbles appear, burst, then leave small holes and batter appears drying on top. Turn over cook other side. When second side is done, spread the diced sharp cheese and fresh mint leaves on top; fold pancake, turning over several times until cheese has melted. Remove and serve with maple syrup. Yields 8 pancakes.

George Maurakis
Danville

POPOVERS

1 cup self-rising flour
1/4 teaspoon salt
1 cup milk
2 eggs

Sift the flour and salt into bowl. Combine milk and well-beaten eggs and stir into dry ingredients to make smooth batter. Beat with mixer for 2 minutes. Fill hot greased muffin pans 2/3 full. Bake in hot oven 450° until they pop. 8 Popovers.

Barbara Gregory
Danville

FRENCH BREAKFAST PUFFS

In large bowl - cream until light and fluffy
1/3 cup shortening (butter)
1/2 cup sugar
1 egg
Sift together:
1 1/2 cups sifted flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon nutmeg

Stir into bowl alternately with: 1/2 cup milk
Fill greased (with crisco) muffin tins 2/3 full.
Bake at 350°, 20-25 minutes until golden brown.
Immediately roll in 1/4 pound melted butter; then in mixture of 1/2 cup sugar and 1 teaspoon cinnamon.
Note: If you wish, add chopped apples, pears and coconuts. Serve Hot.

Sharon Sager
New York

DAMSON YEAST ROLL

4 cups sifted flour
1 package yeast
1/2 cup sugar
1/2 teaspoon vanilla
2 eggs
1 1/2 sticks margarine
1/4 cup milk
1/2 teaspoon baking powder

Dissolve yeast in 1/3 cup warm water for 1/2 hour.
Add all ingredients as listed in large bowl - mix into big ball - knead gently. Add more flour if necessary to knead. Let rise one hour in bowl covered.

FILLING

1 cup sugar
1 teaspoon cinnamon
1/2 cup raisins (cover with hot water and drain)
3/4 cup damson preserves (mix with a little cracker meal to thicken)
chopped nuts
coconut
Flour board, cut dough in 3 pieces - roll out thin, spread with preserves, nuts, raisins, coconut, sprinkle sugar and cinnamon over all and roll jelly roll style. Beat egg and paint with pastry brush - sprinkle lightly with sugar mixture. Bake at 325° for 20-30 minutes until golden brown.

Lottie Moss
Danville

EASY LIGHT ROLLS

3/4 cup shortening
1 cup boiling water or scalded milk
2 eggs beaten
3/4 cup sugar
2 teaspoons salt
1 cup cold water
2 packages yeast
1/2 cup lukewarm water
7 1/2 cups all purpose flour

Blend shortening into hot liquid until melted. Blend eggs, sugar, salt and cold water together. Dissolve yeast in lukewarm water. Combine the three mixtures and stir until well-blended. Add the flour and mix to make a smooth dough. Cover and refrigerate overnight. Shape into rolls or loaf bread. Let rise until doubled in volume. Bake rolls at 425° until golden about 10-15 minutes. Bake loaf bread at 325° for 30-40 minutes, or until done.

Rosa Lee Palmer
Danville

PERFECT YEATS ROLLS

2 packages Fleischmann's Dry Yeast
2 cups warm water
3/4 cups sugar
1 tablespoon salt
3/4 cup cooking oil
1 cup instant potatoes
2 beaten eggs
7-8 cups plain flour

Dissolve yeast in warm water. Add all ingredients one at a time beating with Mix Master after each. Add flour one cup at a time, beating after each cup, until you have a soft dough. Knead. Grease a large bowl. Put dough in and cover with a clean towel. Let rise until double (approximately 4 hours). Punch down. Let rise again (approximately 3 hours). Punch down and make out into rolls on baking sheets. Cover with clean towels and let rise one hour. Bake in oven 350° approximately 25 minutes or until golden brown.

Agnes Freeman
Furman Plant

QUICK ROLLS

1 package dry yeast
2 tablespoons sugar
1 cup warm water
2 tablespoons shortening
1 egg, beaten
1 teaspoon salt
2 1/4 cups flour

Dissolve yeast and sugar in water. Add shortening, egg and salt. Gradually work in flour. Cover and let rise for 45 minutes. Roll out and cut into rolls. Place on baking sheet and let rise for 30 minutes. Bake at 400° for 10-12 minutes.

Linda Mills
Danville

ROLLS

1 cup shortening (solid))
1/3 cup sugar) Put in bowl
2 teaspoons salt)

Pour over this:
2 cups scalded milk and let this cool to room temperature. Add 2 eggs, well beaten, and 2 packages yeast in 1/4 cup warm water. Put in 6 cups flour and work together and put in refrigerator overnight. Make out and bake.

Mrs. Louise Nelson
Greenville

YEAST ROLLS

2 cups of milk, 1/4 cup sugar, 1/2 cup shortening - bring to boil, set in pan of cold water to cool.

Dissolve 2 packages yeast in 1/3 cup lukewarm water. Combine yeast mixture and milk mixture.

Sift together 6 cups flour, 3 teaspoons salt, 1/2 teaspoon soda, and 1/2 teaspoon baking powder.

Add liquid mixture to flour and mix well. Cover and let rise in a warm place (80° to 85° F.) away from draft until doubled.

Push down, let rise again. (dough is doubled when two fingers pressed lightly into dough leave a dent)

Punch down. Make out into rolls and place on a greased baking sheet. Cover and let rise in warm place until doubled, about 1 hour.

Preheat oven to 400°F. Bake rolls 10 to 15 minutes or until golden.

Mrs. Linwood Wright
Danville

NEVER FAIL ROLLS

2 packages yeast
2 cups lukewarm water
1/2 cup crisco
1/2 cup sugar
2 teaspoons salt
3 eggs
6 1/2 cups flour (or enough to make easily handled dough)

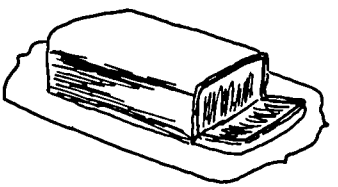
Soften yeast in water and add sugar, salt and 3 cups flour. Beat by hand or with mixer until smooth. Add melted shortening and eggs and beat well again. Add remaining flour a little at a time. Knead well and place in greased bowl. Cover and put in warm place to rise until more than doubled in size. (This takes two hours or longer) Shape into rolls and place in well greased pan and cover and allow to rise until light, approximately 25 minutes. Yield 2 1/2 to 3 dozen rolls.

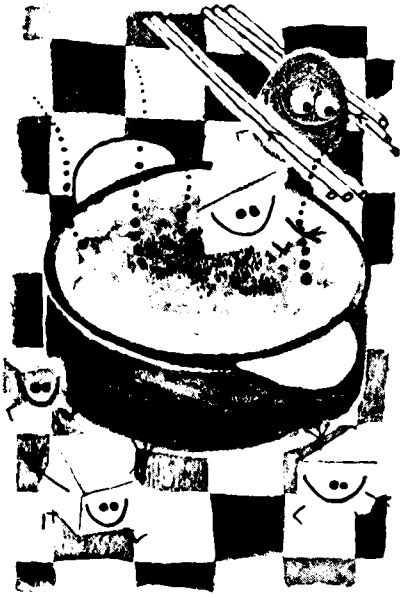
Jean Cooper
Greenville

Put dry sponge in vegetable or crisper drawer of refrigerator to absorb moisture.

Let dough rise in plastic bag; can be punched and kneaded without drying out.

Keep clear plastic wrap in refrigerator to keep it from sticking to itself.





SOUPS

ARMENIAN HOT YOGURT SOUP

1 quart meat or chicken broth
1/2 cup wheat or barley
3 cups plain yogurt
1/2 cup chopped onion
1 egg
1/8 pound butter
1/4 cup chopped mint and parsley combined
Salt and pepper to taste

1. Soak wheat or barley overnight in lukewarm water. Next day, drain off water and discard.
2. Place the soaked wheat or barley in a large sauce pot, add broth and cook until tender. Add salt and pepper.
3. Saute onions in melted butter until transparent and add crushed mint and parsley.
4. In a separate bowl, beat together yogurt and egg until frothy and then add to soup mixture slowly and stir vigorously to prevent curdling.
5. Add hot onions, simmer one minute and serve immediately.
   Yield: 6 or more servings.

George Papalian
New York

CARROT AND LEEK SOUP

2 tablespoons butter
4 cups chicken stock
4 - 5 scraped and sliced carrots
3 - 4 sliced leeks or green scallions
1 - 2 peeled potatoes
Salt and pepper to taste

In heavy pot melt butter. Using the food processor slicing blade, slice carrots, leeks and potatoes. Add carrots, leeks and potatoes to butter and cook

briefly, about 5 minutes - DO NOT LET BROWN! Add stock and simmer until done, about 25 - 30 minutes. Remove vegetables from stock and puree in the processor. Return to stock. Stir and taste for seasoning. Serve hot and garnish with croutons. This soup can be reheated.

Mrs. F. J. Zahrn
Greenville

CHILI

1 pound ground beef
2 tablespoons cooking oil
1 large onion
Brown till done, then add:
2 tablespoons chili powder
1 teaspoon salt
1 15 ounce can kidney beans
1 8 ounce can tomato sauce
1 tablespoon sugar
1 tablespoon worcestershire sauce

Simmer 30 minutes to one hour.

Mrs. Derek Hightower
White Plant

CLAM CHOWDER

3 cups chicken broth or 1 can and 1 can water
1 can minced clams - do not drain
2 medium carrots - chopped
2 cups chopped potatoes
1/2 cup chopped celery
1/2 cup chopped parsley
1 small chopped onion

Simmer in large saucepan 30 minutes. In small pan:

Mix 2 tablespoons flour
1/2 cup canned milk
1/4 cup margarine

Cook until thick and smooth. Stir into clam mixture and serve.

Mary H. Parrott
Danville

CLASSIC ONION SOUP

5 cups thinly sliced onions (about 1 1/2 pounds)
3 tablespoons butter
3 tablespoons oil
1 teaspoon sugar
salt and pepper
6 cups beef bouillon
1/2 cup dry white wine
6 slices toasted French bread
1 1/4 cups grated Swiss or Gruyere cheese

In a large, heavy saucepan, saute the onions in the butter and oil over moderate heat until limp. Add sugar and mix in. Season with salt and pepper to taste. Pour in beef bouillon and bring to a boil. Turn down the heat and simmer, covered, for 20 minutes. Meanwhile, turn on the oven to 375°. To the simmering soup, add the dry white wine and simmer 10 minutes more. Ladle soup into 6 earthenware bowls. Top each with slices of bread, sprinkle with cheese. Sprinkle the top with melted butter. Put bowls in preheated oven for 20 minutes or until cheese is melted. Then put under the broiler a few minutes until the tops are golden and crusty.

Trudy Wubbels
New York

SPLIT PEA SOUP

1/2 pint split peas (yellow or green)
1 quart water
1 onion, sliced
2 potatoes or other vegetables
green pepper (piece)
1 ham bone or fresh beef and bacon scraps
salt and white pepper to taste

Fry onions lightly first. Add ham bone and water and bring to simmering point. Add peas and cook until peas are tender. Adjust water, add diced potatoes and/or other vegetables. Add salt and pepper. Simmer for a further 10 minutes. Serve hot. OPTIONAL: Peas and onions could be fried lightly first.

Otis A. Brathwaite
New York

POTATO SOUP

Saute gently in 2 tablespoons butter:
- 1 tablespoon grated carrot
- 1 tablespoon scraped onion

Stir in:
- 1 teaspoon salt
- 1/4 teaspoon celery salt
- 1/8 teaspoon pepper
- 2 cups hot milk
- 1 cup mashed or boiled potatoes - put through a coarse sieve

Cook 20 minutes stirring occasionally.
Amount: 6 servings

Jackie Hall
Danville

CREAMY POTATO SOUP

4 cups peeled, cubed potatoes
1 cup (3/4 inch slices) celery
1 cup chopped onion
2 cups water
2 teaspoons salt
1 cup milk
1 cup whipping cream
3 tablespoons margarine
1 tablespoon dried parsley flakes
1/8 teaspoon salt

Combine first four ingredients in a Dutch oven. Simmer for 20 minutes. Stir in remaining ingredients, heat and stir until piping hot. For a different flavor, add 1 cup chopped ham or bacon.

Martha Hupp
Danville

CREME ST. JACQUES (Cream of Scallop Soup)

1 1/2 quarts water
1 pound (3-4 medium) potatoes
2 medium onions, coarsely chopped
1/2 bay leaf
1/4 teaspoon thyme
salt and freshly ground black pepper to taste
1 cup sea scallops, coarsely chopped
1/4 teaspoon garlic salt
2 egg yolks
1/2 cup heavy cream

Bring the water to a boil and add the potatoes, onions, bay leaf, thyme, salt and pepper. Simmer 50 minutes. Add the scallops and cook 5 minutes longer. Add the garlic salt. Remove bay leaf and put the soup through electric blender until smooth. Return the soup to the heat and bring to boil. Turn off heat and stir in the egg yolks blended with the

cream. Serve very hot, but do not allow to return to boil after cream and yolks are added. Serves 8.

Linwood Wright
Danville

"SUPER BOWL" SOUP

2 cans Campbell's Cream of Asparagus Soup
2 cans Campbell's Tomato Bisque Soup
2 cans Campbell's Beef Consomme
2 cans Cream Sherry (or regular sherry
(soup cans used to measure)
1 can whole milk (soup cans used to measure)
1 teaspoon curry powder

Heat soups, milk and curry powder (soups are not diluted). Add sherry and continue heating to serving temperature. Add additional curry powder to taste.
Comment: 1st served on "Super Bowl" Sunday - 1976: Now a tradition on every "Super Bowl" Sunday. Acclaimed entry in 1978 Campbell Soup Contest. Serves 8.

Ronald H. Post
Danville

TOMATO SOUP

3 tablespoons margarine
2 1/2 tablespoons flour
1/2 teaspoon salt
1/8 teaspoon pepper
1/4 teaspoon celery salt
1/4 teaspoon onion salt
1 quart milk
3 cups tomato juice
1 tablespoon sugar

Melt butter, add flour, salt, pepper, celery salt, and onion salt. Add milk gradually and stir until thickened.

In separate pan, heat tomato juice. When juice and milk are both near boiling add tomato juice slowly to milk while stirring. Serves 6.

Mary Louise Merricks
Danville

TOMATO JUICE OR SOUP

Ripe tomatoes, quartered but not peeled, enough to nearly fill an 8-quart pot (about 8 pounds)
1 large cucumber, peeled and sliced
generous bouquet of parsley
2 medium onions, peeled and chopped
4 stalks celery, chopped
1 teaspoon celery salt
1 tablespoon salt
1 teaspoon pepper
1/2 teaspoon oregano

1. Place tomatoes in an 8 quart pot, mashing down as you go. Add remaining ingredients.
2. Simmer over low heat, stirring occasionally, until onions and celery are tender. Put through a food mill, grinding and mashing the vegetables until there is no juice left in the pulp. If you prefer, puree the vegetables in the blender.
3. Pour into glass containers and refrigerate.
Yield: 4 quarts

(Note: The secret of this delicious juice is that no water is added to the vegetables. It's pure juice. It also makes a delicious soup.)

Trudy Wubbels
New York

VEGETABLE BEEF SOUP

Add to 3 quarts boiling water 1 1/2 pounds stew beef and two envelopes of Lipton Onion Soup Mix. Add 1 teaspoon garlic powder, 1 teaspoon marjoram, 1 teaspoon pepper and 2 bay leaves, 1 teaspoon salt. Boil for 30 minutes.

Reduce to low heat and add 1 16 ounce can of tomato puree, 4 large carrots slice and 4 celery stalks sliced. Also add 1 package of frozen corn or succotash. Cook a total of 3 hours.

Mrs. Michael
(Recipe by Susan Regan)
Danville

MOM'S BUSY DAY SOUP

1 turkey neck and parts
1 package chicken parts
1 piece soup meat or cubes
3 or 4 carrots
parsley - chopped
1 potato - optional
16 cups water
salt to taste
2 fresh tomatoes or 1 can (8 ounce) tomato sauce
2 or 3 stalks celery-diced
1 whole onion

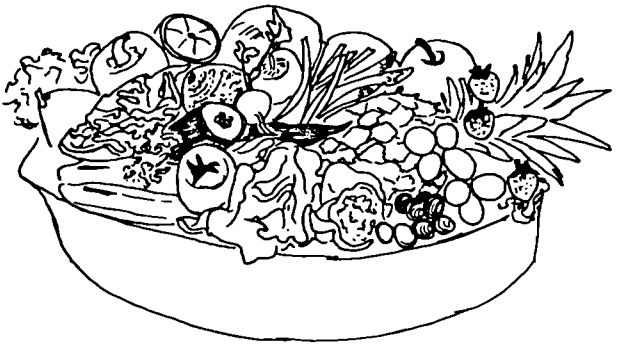
Bring water to a boil, add salt, meats and tomatoes. Simmer slowly for 1 1/2 to 2 hours. Add all vegetables. NOTE: Carrots can be cut up in 3 or 4 parts or left whole. Simmer until carrots are cooked. Slowly take out cooked meats, carrots and place in a bowl. Next, place a colander in a large bowl and slowly pour the soup through. Let cool and place in refrigerator so the fat hardens. Cover any meat to be eaten and place it in refrigerator. When ready to use, remove fat, add carrots and meat and heat thoroughly. Can be served with cooked rice or small pasta for soup such as bows, tubetini, and fine noodles.

Marie Truilo
New York

"Salads make the stomach glad."

- Louis-Philippe I









Salads Dressings

APRICOT SALAD

1 small apricot jello
1 cut hot orange juice
1 cup cold buttermilk

Dissolve jello in orange juice. Blend in buttermilk. pour in quart mold. Chill until set.

"Kinda tart, very good!"

Dorothy W. Pierce
Crystal Springs

APRICOT GELATIN SALAD

3 cups boiling water mixed with 1 large package Apricot jello
Let congeal partly then fold in 1 envelope dream whip, whipped
1 can (#2) crushed pineapple
1 grated carrot

Mildred Barker
Danville

APRICOT SALAD

2 - 3 ounce boxes Apricot jello
1 - 15 1/4 ounce can crushed pineapple
1 cup marshmallows
1 cup nuts
8 oz. cream cheese

Make jello as directed on box. Mix all ingredients together. Chill.

Patty Coleman
Danville

BANANA SPLIT SALAD

6 bananas
2 cups graham cracker crumbs
1 large can crushed pineapple
2 cups of chopped pecans
1 large jar Maraschino cherries
1 large container Cool Whip
2 eggs
2 cups confectionary sugar
2 sticks butter or margarine

Mix graham crackers with 1 stick butter. Press in a large square dish. Slice bananas on this. Add well drained pineapple, 1/2 of the cherries and 1 cup nuts.

Beat 2 eggs and 1 stick melted margarine for 15 minutes. Add 2 cups of confectionary sugar, beat well. Pour over other ingredients. Add Cool Whip. Add 1/2 of nuts and 1/2 of cherries.

Keep in refrigerator.

Cynthia J. Creasy
Danville

CANDLESTICK SALAD

1/2 head lettuce
2 bananas
1 green bell pepper
1 can sliced pineapple
Red grapes or maraschino cherries
salad dressing or mayonnaise

Place 2 or 3 lettuce leaves on salad plate. Place 1 slice pineapple on top of lettuce. Cut 2 bananas in half. Place 1/2 cut side down in center of pineapple slice. Place 1 grape or cherry on top of banana. Cut a small strip of pepper - preferably a rounded piece. Make a handle into side of banana. Top with whipped cream, salad dressing or mayonnaise. Serves 4 people.

Marie Truilo
New York

MARINATED COLD BEAN SALAD

1 16 ounce can pinto beans (with liquid)
2 16 ounce cans black beans (with liquid)
1 cup finely chopped onions
1 cup finely chopped red and green sweet peppers
1 heaping tablespoon mustard
2 heaping tablespoons chili powder
1/2 teaspoon sugar
oil
vinegar

In a large covered crock or glass jar mix first seven ingredients. Add oil and vinegar to cover. (Use a ratio of 2 vinegar to 1 oil. Mix thoroughly, cover, and refrigerate for 24 hours, stirring occasionally.

Take out of refrigerator an hour before serving to allow the oil to melt back into salad.

Pour off about half the liquid. Serve in a decorative bowl lined with lettuce leaves. Ideal for buffet or picnic.

Bill Johnson
New York

BEAN SALAD

3/4 cup sugar)
1/2 cup vinegar) Mix well and salt to taste
1/2 cup salad oil)

1 can waxed beans - drained
1 can green beans - drained
1 can red kidney beans - washed and drained
1 green pepper
1 large onion - chopped

Combine all ingredients. Let stand in refrigerator

24 hours before serving.

Kathy W. Anderson, R. N.
Danville

5 BEAN SALAD

1 #1 pound can string beans
1 #1 pound can wax beans (yellow)
1 #1 pound can lima beans
1 #1 pound can kidney beans
1 #1 pound can Garbanzos beans (Mexican)
1 cup diced celery
1 small onion - chopped
1 sweet pepper - chopped

Drain liquid from beans, rinse and drain in colander. Add all together.

Make syrup, boil 1 minute and pour over beans.

1/2 cup vinegar
1 cup sugar
1/2 cup wesson oil.
Will keep three weeks.

Lorraine Hutcherson
Danville

MARINATED CARROT SALAD

2 pounds carrots (peeled and sliced crosswise 1/4 in. slices)
2 cups thin sliced celery
2 medium onions (thin sliced)
2 bell peppers (thin sliced)

Cook carrots until just tender. Add other vegetables. Pour marinade sauce over carrot mixture. Refrigerate for at least 24 hours. (keeps up to 3 weeks) Drain before serving.

Marinade Sauce
1 cup vinegar
1 cup sugar
1/2 cup salad oil
1 can tomato soup (do not dilute)
1 tablespoon worcestershire sauce
1 tablespoon mustard

Mix together and bring to a boil. Pour over carrot mixture.

Grace W. Beck
Greenville Plant, S. C.

BLUEBERRY SALAD

1 large pack raspberry jello
2 cups hot water
1 large can blueberry pie filling
1 large can crushed pineapple
Dissolve jello in hot water. Add pie filling and pineapple. Stir in large pan and chill until firm.
Mix
1 - 8 ounce cream cheese
1 - 8 ounce sour cream
1/2 cup sugar
1 teaspoon vanilla
Whip all together and pour over jello. Chill again.

Mrs. James Talley
Danville

BLUEBERRY SALAD

1 package lemon jello
1 large package cream cheese
1 can blueberries
1 cup chopped nuts

Drain berries and add enough water to juice to make 2 cups; heat and dissolve jello in juice. Reserve

1 cup jello mixture. Pour remaining mixture over the blueberries and congeal. Combine reserved jello with cream cheese and nuts. Pour over first mixture (Making a second layer) and congeal.

Virgil B. Simpson
Woodside

BLACKBERRY-BLUEBERRY JELLO SALAD

3 small packages blackberry jello
2 cups hot water
1 cup cold water
1 small can crushed pineapple
1 can blueberries, drained
1 cup chopped pecans
TOPPING:
1 - 8 ounce package cream cheese, soften
1 - 8 ounce carton sour cream
1/2 cup sugar

Dissolve jello in hot water. Add cold water. Add blueberries, pineapple and chopped nuts. Refrigerate. Before serving or after it congeals mix topping ingredients and spread over gelatin.

Freda Dawkins
Greenville, S. C.

BLUEBERRY SALAD

2 small packages grape jello
2 cups hot water
1 No. 2 can crushed pineapple
1 No. 2 can blueberry pie filling
1 cup chopped nuts (pecans)
Dissolve jello in hot water; add other ingredients. Refrigerate until gelatin sets.
TOPPING:
Mix 1 - 8 ounce package cream cheese, 1/2 pint sour cream, 1/2 cup sugar and 1 teaspoon vanilla; beat

until it forms stiff peaks. Spread over jello mixture. After it has set, sprinkle with chopped nuts.

Frances Allen
Greenville, Alabama

CABBAGE SALAD

Small head cabbage
2 cups chopped onion
2 cups chopped green peppers
1/4 cup sugar
Mix well. Heat next ingredients to boil:
1 tablespoon sugar
1 tablespoon mustard
1 tablespoon celery seed
1/2 cup vinegar
1/2 cup wesson oil
Then pour over salad and keep in refrigerator in covered bowl for several days.

Thelma Shelton
Danville

OVERNITE COLE SLAW

DO NOT MIX OR STIR

Shred 1 head cabbage
Chop onions and green pepper - put on top of slaw
Pour 1 cup sugar over mixture
Boil 1 cup vinegar
3/4 cup oil
1 teaspoon dry mustard
1 teaspoon celery seed
1 teaspoon salt
Dash garlic powder
Cool to lukewarm and pour over slaw
Don't stir - refrigerate over nite
Next day, stir thoroughly

C. B. and Mary Ruth Hood
Clifton

Similar variation by Ladies in #5 Shipping
Danville

Miriam Getz
Greenville

CHICKEN SALAD

1/3 cup mayonnaise
1/3 cup sweet pickle relish
2 tablespoons minced pimento
1 tablespoon lemon juice
1 tablespoon grated onions
1/2 teaspoon salt
1/4 teaspoon black pepper
1 apple (diced)
2 hard cooked eggs - (sliced)
1/4 teaspoon garlic powder
3 cups cooked chicken (diced)
1 - 8 ounce can water chestnuts
(drained and thinly sliced)
1 cup (finely chopped) celery or 1 teaspoon celery seed

Combine mayonnaise, relish, pimento, onions, lemon juice, salt, pepper and garlic powder in a large mixing bowl. Add chicken, water chestnuts, celery, eggs and apples. Toss lightly to blend. Cover, refrigerate several hours or overnight. Toss again. Serve on lettuce or in Avocado halves or hollowed-out tomatoes if you wish.

Ruby G. Sargent
Beattie Plant

HOT CHICKEN SALAD

2 chicken breasts, cooked
1 cup celery, diced
1/2 onion, chopped
1/2 cup almonds, toasted
1 tablespoon lemon juice

1 teaspoon salt
3 hard boiled eggs, diced
3/4 cup mayonnaise
1 can cream of chicken soup
1/4 cup crushed potato chips
1/2 cup shredded cheddar cheese

Mix first nine ingredients together. Place in shallow baking dish. Combine cheese and potato chips and sprinkle on top. Bake 20 minutes at 350° - 400°. Serves 4.

Mrs. Gerald Sager
Danville

Similar variation by Josephine Price
Wetumpka

HOT CHICKEN SALAD

3 cups cooked chicken cut into bite size pieces
1 - 8 ounce can sliced water chestnuts, drained
1 can cream mushroom soup
2 cups Hellman's mayonnaise
2 cups chopped celery (optional)
1 package Pepperidge Farm Herb Seasoned Stuffing
1/4 cup melted butter
Melt butter in large frying pan. Stir in stuffing and mix well. Mix first five ingredients and place in casserole. Spread stuffing on top (I usually make day ahead and place topping on right before I bake) Bake 30 minutes in preheated 350° oven. Serves 8.

Mrs. Ronald H. Post
Danville

HOT CHICKEN SALAD CASSEROLE

2 cups diced cooked chicken
2 cups diced celery
1/2 cup slivered blanched almonds
1/2 teaspoon salt
1/2 teaspoon grated onion
2 tablespoons freshly squeezed lemon juice
1 cup commercial mayonnaise
1/2 cup shredded medium-sharp yellow cheese
2/3 cup broken potato chips

Mix all ingredients except cheese and potato chips; turn into shallow buttered casserole. Combine cheese and potato chips and spread over top. Bake uncovered at 375° for 20 minutes. Yield: 6 servings.

Mrs. Ollie Henderson
Danville

Similar variation by Lillie Mae Brown
Liberty

CHRISTMAS CRANBERRY SALAD

1 cup ground cranberries
1 cup sugar
1 cup crushed pineapple (9 ounce)
1/4 cup orange juice and grated rine
1/2 cup hot water
1 package cherry jello
1 cup chopped celery
1 cup chopped nuts (pecans)

Combine cranberries and sugar, let stand. Drain juice from pineapple. Dissolve jello in hot water. Add orange juice and pineapple juice. Let jello partly set, then add cranberries, pineapple, nuts and celery.

Frances Stafford
White

CRANBERRY SALAD

2 packages cherry Jello
2 cups hot water
1 1/2 cups cold water
1 cup sugar
1 tablespoon lemon juice
1 cup raw cranberries
1 orange
1 cup finely cut celery
1/2 cup pecans (finely chopped)
1 cup crushed pineapple (drained)

Dissolve jello and sugar in hot water. Add 1/2 cup cold water and lemon juice. Put cranberries and orange through food chopper. Add all the rest to jello. Drop maraschino cherries on top. Chill in baking dish. Keep refrigerated.

Kathy W. Anderson, R. N.
Danville

FROZEN CRANBERRY SALAD

1 - 3 ounce package of cream cheese (softened)
1 tablespoon mayonnaise
1 teaspoon lemon juice
pinch of salt
1 - 9 ounce carton frozen whipped topping thawed
1 - 16 ounce can whole cranberry sauce
1 - 20 oz. can crushed pineapple (drained)
1/2 cup slivered toasted almonds

Combine cream cheese, mayonnaise, lemon juice and salt. Blend until smooth. Gradually add whipped topping, a small amount at a time, blending well after each addition. Add cranberry sauce, pineapple and almonds, stir until mixed real well. Spoon into an 8 inch loaf pan. Freeze. When ready to serve, dampen loaf pan with warm water

and it comes out whole. Place on aluminum foil and slice like brick ice cream. Real pretty. Leftovers can be wrapped in the foil and frozen. Yields 8-10 servings.

Lila Chattin
Danville

CRANBERRY SALAD

1 quart ground cranberries
1 1/2 cups sugar
1 cup ground pecan nuts
1 small can crushed pineapple
1/2 envelope plain gelatin
3/4 cup orange juice

Grind berries. Add sugar. Let stand until sugar melts. Soften gelatin in two tablespoons cold water. Dissolve in hot water. Add pineapple, orange juice, nuts and gelatin to cranberries and let congeal. Serve on lettuce with mayonnaise.

Barbara Gregory
Danville

CRANBERRY CHRISTMAS TREE SALAD

Crush 1 pound can jellied cranberry sauce, add 1/2 cup hot water. Heat thoroughly. Soak 1 envelope gelatine in 1/4 cup cold water 5 minutes. Add to cranberry sauce. When mixture begins to congeal, fold in ground rind and pulp of 1 orange, 1/3 cup diced celery, 1/3 cup chopped nuts, 1/3 cup chopped dates, 1/4 teaspoon salt. Pour into cone-shaped paper drinking cups. Support filled cups in small glasses. Chill until firm. Place on lettuce. Peel off paper cups. Trim with bands of softened cream cheese mixed with mayonnaise tinted a pale green.

Barbara Gregory
Danville

CRANBERRY SALAD

2 boxes orange jello or plain jello
2 cups hot water
1 whole orange and juice of two other oranges
1 cup finely chopped celery
1/2 cup broken pecans
1 quart cranberries
2 cups sugar

Soak gelatin in hot water. Add orange juice. Grind orange and cranberries and stir in sugar until dissolved. Add to jello mixture and let cool until it begins to thicken. Stir in celery and pecans. Mold.

Barbara Gregory
Danville

FROZEN CRANBERRY SALAD

1 quart raw cranberries
1 pound miniature marshmallows
1/2 cup nuts
2 cups raw apples
1 cup sugar
1 - 9 ounce Cool Whip

Grind cranberries and apples - add marshmallows and sugar and let stand overnite. Fold in nuts and Cool Whip. Freeze in paper cups in muffin tins. Serves 30-35.

Mary H. Parrott
Danville

CHRISTMAS SALAD (Fruit)

1 large head Romaine
1 large head Boston
Wash and spin leaves dry. Then wrap in paper towel in plastic bag.

1 large Bermuda Red Onion sliced
1 Pomegranate (Chinese apple)
1/2 - 1 cup walnuts
1 red delicious apple - sliced thinly, dipped in lemon juice

Dressing:
Vinaigrette
2 tablespoons lemon juice
1 tablespoon celery seeds
pinch sugar
black pepper to taste
6 tablespoons oil

(In large glass bowl, place lettuce, remaining ingredients and toss right before serving with dressing.)

Sharon Sager
New York

FLUFFY CLOUD FRUIT SALAD

1 - 12 ounce Cool Whip
1 - 12 ounce Cottage Cheese
1 - 3 ounce orange jello (no water)
1 - 15 1/4 ounce can crushed pineapple
1 - 11 ounce can Mandarin oranges

Combine first two ingredients until creamy. Add jello. Drain fruit and fold into jello mixture. Chill.

Patty Coleman
Danville

QUICK AND EASY FRUIT SALAD

2 - 8 ounce mandarin orange yogurt
1/3 cup mayonnaise
1 - 11 ounce can mandarin orange sections, drained
1 - 20 ounce can pineapple tidbits, drained
1 - 16 ounce can pitted light sweet cherries, drained
1 cup tiny marshmallows

Stir together yogurt and mayonnaise. Fold in fruits. Chill at least one hour. 10-12 servings. For variety, substitute other yogurts and fruits.

Mrs. Hal Huntley
Danville

FROZEN DATE SALAD

1 - 8 ounce package cream cheese
1 - 8 ounce can crushed pineapple, undrained
1 cup chopped dates
1 - 4 ounce jar Maraschino cherries
1 tablespoon lemon juice
1/2 pint heavy cream whipped
2 tablespoons chopped nuts

Soften cheese; blend in pineapple. Add dates, cherries, lemon juice and salt. Fold in whipped cream and nuts. Pour into a one quart mold or individual molds. Freeze until firm. Unmold on lettuce leaves. Makes 8 servings.

Betty Gilstrap
Norris Plant

"BIG" MARY'S FRUIT SALAD

1 - 30 ounce can fruit cocktail (drained well)
1 apple (red delicious) core and cut in pieces
1 banana (peel and cut in pieces)
Orange juice
Optional:
1 peach (peeled and cut in pieces)
1 small bunch green or red grapes (halves and pitted)

Place fruit in pretty glass bowl and cover with orange juice. Use any frozen orange juice which has been made according to directions. Chill.

Mary Hyler
Danville

5 CUP SALAD

1 cup whipped cream
1 cup coconut
1 cup mandarin oranges
1 cup pineapple tidbits
1 cup marshmallows

Mix all ingredients together.

Bess Collins
Dallas Office

FROZEN PINK SALAD

1 large package Cool Whip
1 can Eagle Brand Milk
1 can cherry pie filling
#2 can crushed pineapple
1 1/2 cups miniature marshmallows

Mix all ingredients and freeze in a large, shallow pyrex dish.

Delores Sears
Anderson

RED/WHITE SALAD

1 package cherry jello
1 package orange-pineapple jello
1 cup water
Boil water. Dissolve jello into water.
Add:
1 can cherry pie filling
1 small can crushed pineapple, drained
1 cup chopped nuts
Mix together and then congeal. I use a square baking dish.

Topping:
1 large package cream cheese
1 - 8 ounce carton sour cream
1/2 cup sugar
Mix well. Put over congealed mixture.
"Very good with ham and turkey. Especially pretty for Christmas time."

Barbara Cason
Beattie Plant

FROZEN FRUIT SALAD

#2 can crushed pineapple, partly drained
2 bananas chopped
8-12 cherries, quartered
1/2 cup chopped nuts
1 small carton sour cream
1/2 cup sugar
1 package dream whip, prepared

Mix all ingredients well and freeze.

Alice Skelton
Greenville

ORANGE SHERBET SALAD

1 - 6 ounce orange jello
1 cup hot water
1 pint orange sherbet
1 - 15 ounce can mandarin oranges (drained)
1 small can crushed pineapple
1 cup miniature marshmallows
1/2 cup chopped nuts (pecans)
1 package dream whip

Dissolve jello with one cup hot water, stir in one pint orange sherbet. Add mandarin oranges and small can crushed pineapple. Add one cup miniature

marshmallows, 1/2 cup chopped nuts and fold in one package dream whip. Let set in refrigerator over night. Use 11"x14" pyrex dish. Cut in squares when ready to serve. Yields 10-12 servings.

Lila Chattin
Danville

TOPPED ORANGE CONGEALED FRUIT SALAD

2 small boxes orange jello
2 cups boiling water
1 No. 2 can crushed pineapple (not drained)
2 cans Mandarin orange slices (drained)
1 small can frozen orange juice concentrate

Dissolve jello. Add juices and pineapple. Cool. Add orange slices. Congeal.

Topping
1 package instant lemon pudding (small)
1 cup cold milk
1/2 pint whipping cream

Whip pudding and milk. Add whipping cream. Spread on top of congealed salad.

Jean Cooper
Greenville

ORANGE JELLO SALAD

1 large package orange jello
1 cup hot water
1 pint orange sherbet
1 pint Cool Whip
1 can drained mandarin orange slices

Dissolve orange jello in hot water. Mix the orange sherbet. Fold in the Cool Whip, then add the

mandarin orange slices. Pour in dish and congeal overnight.

Jean Cooper
Greenville

MACARONI SALAD

1/4 cup mustard
1 box macaroni (cooked)
1 large bell pepper (chopped)
1 large onion (chopped)
1 small jar pimento
1 cup mayonnaise
salt and pepper to taste
1 cup celery (chopped)

Mix together well and taste.

Ramona Moore
Greenville

MACARONI SALAD (variation)

8 ounce Macaroni - cook - rinse and drain
2 medium cucumbers - diced
2 tomatoes - diced
1 onion - diced
12-18 radishes - sliced thin
1/2 cup mayonnaise
1/2 cup French dressing
2 tablespoons vinegar

Put all of above in large bowl and mix. If too dry, add more mayonnaise and French dressing to taste.

Kathleen Mitchell
Danville

ORZO SALAD

1 1/4 cups - ORZO #47 Pastina
1/4 cup oil (or a bit less)
2 tablespoons white vinegar
2 teaspoons worcestershire sauce
1 1/2 teaspoon Basil
1/2 teaspoon Oregano
1/3 cup chopped onion
1 cup chopped salad olives (green)

Cook ORZO in boiling water for 10 minutes. Drain in cold water. Combine all ingredients. Refrigerate overnight so ingredients will marinate. May be served cold or at room temperature. "Enjoy!"

Zina V. Sisto
New York

SEA FOAM SALAD (PEAR)

1 package lime jello
1 can pears
2 small packages cream cheese
1 cup whipped cream
1/2 cup chopped pecans

Heat the pear juice (1 cup). Pour on the lime jello. While hot, pour into the cream cheese which has been mixed with 2 tablespoons cream. When cool and thick add the pears which have been mashed. Then add the whipped cream and nuts.

Henrietta Cartee
Woodside

For fresh flavor in frozen orange juice add the juice of a lemon.

PISTACHIO-PINEAPPLE SALAD (WATERGATE SALAD)

1 - 4 ounce box instant pistachio pudding
1 -9 ounce bowl Cool Whip
1 - 15 ounce can crushed pineapple
1 cup miniature marshmallows

Blend pistachio pudding and Cool Whip well. Add crushed pineapple and marshmallows. Sprinkle with chopped nuts.

(Similar variation includes 1 cup chopped nuts)

Nancy Y. Hale
White

Frances Lewis
Danville

Pat Moore
Greenville

RECEPTION SALAD (Pineapple)

1 package lemon jello
1 large can crushed pineapple
1 package plain gelatin
2 - 6 ounce packages cream cheese
1 small can pimento
1/2 cup celery (diced fine)
1/2 cup walnuts or pecans
pinch of salt
1/2 pint whipping cream

Dissolve jello and gelatin in 1/2 cup hot water. Add 2 cups pineapple juice and refrigerate until it begins to congeal. Add the other ingredients in the order named. Whip cream and add to first mixture. Chill in refrigerator. Serves 12

Fran Darkis
Danville

CLOUD NINE SALAD (Pineapple)

1 - 8 1/4 ounce crushed pineapple
1 - 8 ounce package cream cheese
1 - 2 ounce package dream whip - prepared
3 tablespoons sugar
1/2 cup chopped pecans
1/2 cup cherries - chopped

Drain pineapple well. Save 1/4 cup syrup. Cream cheese, add pineapple juice. Beat until light. Fold in sugar. Add nuts, pineapple, cherries. Mix well. Cover and chill three hours. Serves 6 - 8.

Gwen Duke
Greenville

COMPANY CLOUD SALAD (Pineapple)

1 large bag miniature Marshmallows
1 pound can crushed pineapple (drained reserving syrup)
1 pound container of Cool Whip
1 - 8 ounce package cream cheese (softened)
1 cup pecans

In a small mixing bowl combine cream cheese and syrup from pineapple. Beat until there are no lumps. In a large bowl combine cheese, pineapple mixture and all other ingredients. Mix well with a spoon and chill for at least 3 hours before serving.

Charlene Davis
Benton Plant

COTTAGE CHEESE SALAD (Pineapple)

1 No. 2 can crushed pineapple
1 - 3 ounce package strawberry jello
1 - 12 ounce carton cottage cheese
1 - 9 ounce package whipped cream

Bring pineapple to boil, add jello and stir until dissolved. Cool until slightly jelled. Add cottage cheese and whipped cream. Fold together and refrigerate until set.

Beulah Yoder
Danville

BUTTERMILK SALAD (Pineapple)

2 cups buttermilk
1 large can pineapple (crushed)
2 boxes jello or 1 large family size (any flavor)
1 large carton Cool Whip

Mix pineapple and dry jello over low heat until jello melts. Remove from heat, cool, then stir in buttermilk and Cool Whip. Mix well. Chill and serve.
(Optional 1 cup nuts)

Katherine Gillespie
Danville

GERMAN POTATO SALAD

2 slices bacon
1 onion, chopped
1 tablespoon all-purpose flour
1/4 cup vinegar
1/2 cup water
1/2 teaspoon salt
1 teaspoon sugar
1/8 teaspoon pepper
3 tablespoons prepared mustard (or celery seeds)
5 cups sliced, cooked potatoes
Chopped parsley

Cook bacon until crisp; crumble; remove. Cook onion in bacon fat until lightly browned. Blend

in flour; add bacon, vinegar, water, and seasoning; bring to a boil. Add potatoes, mixing lightly, heat. Sprinkle with parsley and serve. Or, let cool, store in refrigerator and heat before serving. Makes 4 servings.

Mrs. Lester A. Hudson, Jr.
Danville

SAUERKRAUT SALAD

1 - 15 ounce can sauerkraut
1 cup onion, diced
1 cup celery, diced
1 cup sweet green peppers, diced
1 small jar pimento, diced
1/2 cup vinegar
1 cup sugar
1/4 cup oil

Mix vinegar and sugar until sugar dissolves; add oil and mix. Pour over the vegetables that have been mixed and stir. Let marinate at least a few hours or overnight. Drain before serving.

Mrs. Harold Samuels
Danville

Similar variation by Wally Beale
Danville

SHRIMP MOULD

2 cans broken shrimp
1 cup celery, chopped fine
1/2 cup bell pepper, chopped fine
1/4 cup onion, chopped fine
1 - 8 ounce package cream cheese
1 - 8 ounce bottle 1000 Island Dressing
1 package unflavored gelatin (small package)

2 tablespoons horseradish
1 tablespoon lemon juice
Dash of salt

Add gelatin to 1/2 cup of cold water and heat until dissolved. Set aside. Mix other ingredients. Cream cheese at room temperature - add to other ingredients. Add gelatin. Add shrimp last, folding in - Put into sprayed mold and chill - best overnight. Serve with crackers.

Becky Strange
Greenville

WILD STRAWBERRY SALAD

1 large can crushed pineapple
1 small box wild strawberry jello
1 cup chopped pecans (optional)
12 ounce carton cottage cheese
1 large Cool Whip

Heat pineapple and dry jello until dissolved. Set aside until partially congealed, then add nuts. Fold in cottage cheese and Cool Whip. Refrigerate overnight.

Lorraine Hutcherson
Danville

STRAWBERRY SALAD

Add 1 large package strawberry jello to 1 1/2 cups boiling water, dissolve well, stir in 1 can crushed drained pineapple (large size) and 1 can strawberry pie filling. Chill.

Topping

1 large package cream cheese
2 small cups sour cream

1/2 cup sugar
1 cup chopped pecans

Mix together well and put on top and serve. "For a different taste, substitute black-cherry jello and blueberry pie filling - delicious!"

Aleta B. Lineberger
I-85 Plant (Greer)

STRAWBERRY NUT SALAD

1 large strawberry gelatin
1 large package frozen strawberries
1 large can crushed pineapple
3 medium bananas, mashed (optional)
1 cup boiling water
1 cup chopped nuts
1 pint sour cream

Dissolve gelatin in boiling water. Fold in strawberries. Add pineapple, bananas, and nuts. Pour half of mixture into a 12x8 inch dish; chill until firm. Spread with sour cream. Gently pour remaining mixture over sour cream. Refrigerate. Ready to serve as soon as congealed.

Pat Moore
Greenville

TUNA-MACARONI SALAD

8 ounce elbow macaroni; cooked, rinsed, and drained
1 small can tuna, drained and chopped
1/4 cup bell pepper, diced
1/4 cup onion, diced
1/4 cup cheddar cheese, diced
1/4 cup celery, diced (optional)
1/3 cup mayonnaise
Mix all ingredients together and refrigerate.

Pat Moore
Greenville

TURKEY SALAD

6 cups finely ground turkey
1 1/4 cups sweet pickle relish
3 hard boiled eggs
1 1/4 cups chopped celery
2 cups mayonnaise
Salt and pepper to taste

Mix real good and taste.

Ramona Moore
Greenville

GREEK SALAD (Vegetable)

1 Romaine Lettuce
1/2 head lettuce
2 cucumbers sliced
3 tomatoes cut in wedges
1 dozen greek olives
1 green pepper sliced
1 bunch green onions, chopped
1/2 pound Feta cheese
2 tablespoons wine vinegar
6 tablespoons olive oil
1/2 teaspoon oregano
salt and pepper to taste
1 can anchovies

Tear lettuce in bite-size pieces and place in large salad bowl. Add cucumbers, tomatoes, olives, peppers and onions. Shake together very well the oil, vinegar, salt, pepper, oregano and pour over salad. Toss Well. Garnish with anchovies and sprinkle with Feta cheese. Serves 6.

George Maurakis
Danville

MEDITERRANEAN RICE SALAD VINAIGRETTE (Vegetable)

Butter
Salt
2 cups converted raw rice (Uncle Ben's) 7 cups cooked
2 cups sliced mushrooms (fresh or canned). If fresh saute in butter
12 green stuffed olives, cut into halves or thirds
12 pitted black olives cut into halves or thirds
1 8 1/2 ounce can green peas, drained
1 cup mayonnaise
1/2 cup vinaigrette salad dressing
2 large tomatoes, cut into cubes
1 can pimento, julienned
pepper to taste

Combine 4 1/2 cups cold water, 2 tablespoons butter and 2 teaspoons salt in a large sauce pan. Bring to a boil, add rice and stir. Cover and cook for 15 minutes, then stir. Cover and cook for 10 minutes longer or until water is absorbed. Chill rice thoroughtly (overnight). Make sure rice is separated (use fingers). Combine rice, mushrooms, olives, peas, mayonnaise and vinaigrette in large salad bowl. Toss carefully to combine all ingredients well. Cover securely with plastic wrap, refrigerate overnight. Remove from refrigerator, add tomatoes and pimento, season to taste with salt and pepper. Garnish with water cress or romaine. (Be careful with salt as the dressing is salty.)

VINAIGRETTE DRESSING

2 teaspoons salt
1/2 teaspoon pepper
1 teaspoon Dijon Mustard
1 cup oil
1/2 cup red wine vinegar

Place salt, pepper and mustard in a medium sized bowl, add several drops of oil. Blend with a wooden spoon. Then add a little vinegar, add remaining oil and vinegar. Store in covered jar in refrigerator. Shake well before using.
For Vinaigrette Aux Fines Herbs add:

1/2 teaspoon chopped onion
1/2 teaspoon chopped tarragon
1/2 teaspoon parsley
1/2 teaspoon chopped chives

Catherine Ferrell
Danville

CONGEALED SALAD (Vegetable)

16 ounce size cream cottage cheese
1 cup mayonnaise
1 package lemon jello
1 teaspoon vinegar
1 teaspoon salt
1/2 cup chopped celery
1/4 medium cucumber
1/2 cup slivered almonds
1 cup boiling water

Mix jello with water, dissolve, add salt, set aside. Blend mayonnaise and cheese in mixer, add vinegar, add jello mixture, mix and beat. Add other ingredients. Put in refrigerator, will keep for several days.

Barbara Gregory
Danville

VEGETABLE SALAD

Drain all vegetables, then mix together:
8 ounce can shoe peg corn
8 ounce can small peas
8 ounce can baby limas
8 ounce can french string beans
Dice and mix together:
1 cup celery
1 cup green pepper
2 medium onions

Mix everything together.
Heat in saucepan: 1 cup sugar, 3/4 cup oil and
3/4 cup vinegar.
Stir until sugar dissolves. Pour over ingredients.
Keep in refrigerator.

Dorothy Jones
Danville

CRACKER SALAD (Vegetable)

1/4 pound saltine crackers
1 cup chopped sweet pickles
1 small jar chopped pimentos
Make sure pickles and pimento are drained well.
1 cup chopped onion
1 medium green pepper chopped
5 hard boiled eggs chopped
1/2 pint mayonnaise

Crush crackers and put in large mixing bowl. Add all ingredients and mix well. This salad is especially good if put in a covered plastic container and chilled for a couple of hours before serving. Do not freeze. Keeps well chilled for several days.

Helen Crenshaw
Norris Plant

VEGETABLE SALAD

1 head lettuce, cut up fine
1 can small green peas, drained
1/2 cup grated carrots
1 onion, chopped fine

Cut (or break up) lettuce and place in large bowl.
Place other ingredients on top - do not toss.
TOPPING:
2 cups mayonnaise
1 cup sour cream

Mix above and spread on top of vegetable, sealing edges all around. Cover with saran wrap and place in refrigerator overnight. Toss before serving.

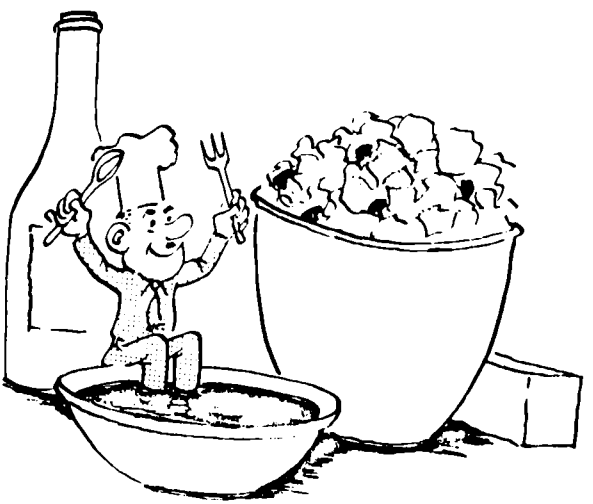
Freda Dawkins
Greenville

24 HOUR VEGETABLE SALAD

Layer:
Shredded lettuce
canned sweet peas
chopped onion
Grated cheese
Mayonnaise or salad dressing

Refrigerate for 24 hours.

Jane Bryant
Danville



FRENCH DRESSING

1 1/2 cups oil
1 cup tarragon vinegar
2 cups sugar
1 cup catsup
1 small onion minced
1 teaspoon garlic salt
1 teaspoon black pepper
1/2 teaspoon paprika
juice from 2 lemons

Mix ingredients in bowl and allow to stand in refrigerator overnight. Beat well with an electric mixer the next day. Pour into container. Makes one quart and one cup)
"Delicious marinade for meats, vegetables or tossed salad."

C. W. Adams, II
Danville

SALAD DRESSING

1 cup salad oil
2/3 cup vinegar
1 cup chili sauce (tomato sauce w/seeds)
2 teaspoons Worcestershire sauce
2 medium onions, chopped fine
1 cup sugar
2 teaspoons salt
2 cloves garlic, minced (optional)

Mix vinegar and sugar until sugar dissolves. Add all ingredients and shake or mix well. Use a blender if you have one or a mixer. It makes the dressing smoother. Let stand at least 2 days. Keep refrigerated. Store in covered container. Yield: 1 Quart

Mrs. Harold Samuels
Danville

BLUE CHEESE SALAD DRESSING

2 cups mayonnaise
1 teaspoon lemon juice
1 teaspoon white vinegar
1/4 cup buttermilk
1/2 cup commercial sour cream
1/4 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon garlic powder
1 - 4 ounce package blue cheese, crumbled

Combine all ingredients except blue cheese, blend well. Gently stir in blue cheese. Refrigerate until needed. Makes about 3 cups.

Lorraine Hutcherson
Danville

DRESSING FOR SLAW

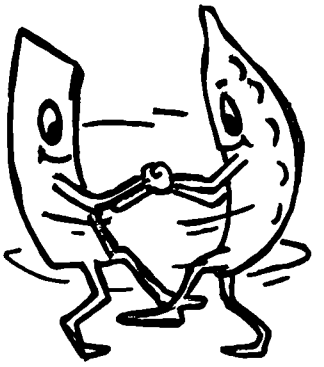
3 teaspoons worcestershire sauce
2 teaspoons mustard
1 teaspoon vinegar
1/2 cup mayonnaise

Hazel Crenshaw
Norris Plant

For variety in a tossed lettuce salad, add watercress, tender spinach leaves, celery tips, chopped dill, fresh parsley, swiss chard, or chopped chives

"THE BEAUTY OF A MEAL SHOWS THROUGH,
WITH SPECIAL SALADS SERVED BY YOU."

VEGETABLES







ARTICHAUT BRAISE

4 Artichokes
3 tablespoons Olive Oil
2 medium onions, diced
2 carrots, diced
3 1/2 ounces smoked, baked or broiled ham, diced
2 branches celery, diced
2 cloves garlic, chopped
1 small bayleaf
1/2 teaspoon thyme
salt and pepper
1 cup of white wine
2 cups beef stock

1. Wash artichokes in cold water, cut off stem and trim leaves.
2. Blanch in boiling water for 10 minutes. Remove center leaves and choke.
3. In a large dutch oven heat olive oil.
4. Saute diced vegetables and ham until lightly browned. Stir in garlic, herbs, salt and pepper.
5. Place artichokes on bed of vegetables and add the white wine and beef stock. Bring liquid to boil; and reduce heat. Allow to simmer on top of stove or in a 350° oven for 45-50 minutes. Artichokes are done when a knife enters bottom without resistance, and leaves pull off easily.
6. Serve each artichoke with some of the vegetables and braising liquid.

Sharon Sager
New York

BAKED ASPARAGUS

1 large can asparagus **(or 2-10 ounce frozen packages)
1 can condensed mushroom soup (or chicken soup)
2 cups toasted bread crumbs
3 or 4 'pats' margarine

Grease baking dish with margarine. Put one layer

of bread crumbs, one layer of asparagus, one layer of mushroom soup. Finish with bread crumbs and put pats of margarine on top. Bake at 325° for 45 minutes. This works well in an 8 inch or 9 inch square baking dish. Serves 4-6. ** If you use frozen asparagus, cook like directions on package before using in this recipe.

Lisa Chattin
Danville

Similar variation includes a layer of sharp cheddar cheese and potato chip topping.

Jean Cooper
Greenville

ASPARAGUS CASSEROLE

1 can asparagus
1 can English peas
2 hard cooked eggs
1 small jar pimiento slices
Small amount butter
1 can cream of mushroom soup
1 cup grated cheese

Arrange asparagus, peas and sliced eggs in baking dish. Dot with bits of pimiento and butter, pour on soup. Sprinkle grated cheese on top and cook 350° - 20 minutes.

Carolyn Allen
Woodside - Greenville

ASPARAGUS HAM ROLLS

16 asparagus stalks, cooked
4 thin slices of boiled ham
1/2 cup grated sharp Cheddar cheese
1 cup medium white sauce (2 tablespoons butter, 2 tablespoons flour, 1 cup milk and salt and pepper)
Toast Points.

Put 4 asparagus stalks on each ham slice. Roll up and fasten with a toothpick. Broil for 5 minutes on each side. Add cheese to heated sauce. Stir til melted and pour over ham rolls. Broil to golden brown. Garnish with toast.

Mildred Barker
Danville

BEANS-BEANS-BEANS GALORE

1 can (1 pound size) Boston baked beans
1 can (1 pound size) red kidney beans
1 can (1 pound size) black beans
1 can (1 pound size) yellow lima beans

Drain all but the Boston baked beans.

1 onion, sauted
3/4 cup catsup
1/2 cup brown sugar
1 teaspoon molasses
1 teaspoon dry mustard
1/4 teaspoon garlic salt
1/2 teaspoon salt

Stir everything well. Bake uncovered in 1 large or 2 small casserole dishes in 350° oven for about 30 minutes, 'til hot and bubbly. Serves 12.

George Papalian
New York

BAKED BEANS

1/2 pound ground beef
1 medium onion chopped

Brown meat and onions together. Drain off excess fat.

ADD:
1 - 15 ounce can pork and beans
1/4 cup brown sugar
1/2 cup ketchup
1/4 can mustard

Pour into baking dish. Bake 350° for 30 minutes.

Nancy Y. Hale
White, California

SWEET SOUR GREEN BEANS

1 pound green beans, trimmed and cut into 1-inch lengths
2 tablespoons butter or margarine
1 cup chopped onions
2 cooking apples, peeled, cored and chopped
2 tablespoons flour
1 1/3 cups chicken broth
1 tablespoon cider vinegar
2 tablespoons sugar
salt to taste

Cook beans in boiling salted water until tender but still crisp. Drain. In a skillet, heat butter, saute onions and apples until tender and lightly browned. Stir in flour. Gradually stir in chicken broth, cider vinegar and sugar. Stir over low heat until sauce bubbles and thickens. Stir in drained green beans. Season to taste with salt. Makes 4-6 servings.

Pearl Swayngham
Woodside, Liberty, S. C.

LIMA BEAN CASSEROLE

1/4 cup chopped onion
3 tablespoons butter
1 1/2 cups cooked tomatoes
1/4 cup parmesan cheese tossed together
2 cups cooked lima beans
2 slices bread cut in 1/2 inch cubes

Saute' onions in butter until golden. Add tomatoes and simmer for 10 minutes. Add beans, mix well and turn into casserole, sprinkle top with bread and cheese. Bake 30 minutes at 375° or until top is brown.

Doris Griggs
Danville

PINTO BEAN PIE

1 cup pinto beans cooked
1 can angel flaked coconut
1 cup pecans chopped
2 sticks melted margarine
4 eggs
3 cups sugar
1 tablespoon vanilla
3 pie shells unbaked

Mash beans well using juice. Beat eggs and add all other ingredients. Mix well. Pour into 3 unbaked pie shells. Bake 45 minutes to 1 hour at 300°. These pies freeze well.

Lila Underwood
Greenville

STRING BEAN CASSEROLE

2 cans French string beans (cook 10 minutes in juice)
Drain and put in casserole dish
Add: 1 can French onion rings
1 can golden mushroom soup - heated
Grate cheese and put on top.
Bake in oven at 350° - cook until cheese melts and bubbles.

(similar variations include bacon and cheese)

Jeanette Goodson
Danville

Debbie Knox
Greenville

Elaine Wade
Danville

Addie Wiley
Danville

Freda Dawkins
Greenville

Doris Griggs
Danville

GREEN BEAN CASSEROLE (Variation)

2 cans French-style green beans (drained)
1 teaspoon salt
1 can water chestnuts (sliced)
1 cup shredded cheddar cheese
1 can cream of mushroom soup
1/3 cup water
1 teaspoon soy sauce
1/2 stick butter melted
1 can french fried onions

Place half of beans and water chestnuts in 2 quart casseroles. Dilute soup with water. Add soy sauce and butter and salt. Pour half over beans and half of cheese. Repeat layers. Bake at 350° for 25 minutes. Top with onions during last 5 minutes of baking.

Hazel Crenshaw
Norris Plant
Woodside

EASY AS PIE BROCCOLI CASSEROLE

(Cauliflower or eggplant may be prepared using this same recipe)

2 - 8 ounce boxes frozen broccoli (chopped)
20 to 30 saltine crackers (crushed)
1/2 cup milk

butter or margaraine
1/8 teaspoon salt and dash of black pepper
cheese (American, Colby or Cheddar)

In a medium size casserole dish combine Broccoli, salt, pepper, milk and crackers. Mix well. This mixture should be very moist depending on the amount of crackers you use. If dry, add a little milk. Dot with butter or margarine and top completely covering with your choice of cheese. Bake in a preheated oven 350° until cheese turns a golden brown 30 to 45 minutes.

Charlene Davis
Benton, Alabama

BROCCOLI CASSEROLE (Variation)

(2 quart Casserole Dish)
INGREDIENTS:
2 packages frozen broccoli
2 eggs
1 cup grated cheddar cheese
1 small onion (grated)
1/2 cup of mayonnaise
1/4 cup margarine or butter (1 stick)
Herbal stuffing mix (enough to cover casserole, 1/2 inches)
1 can of cream of mushroom soup
Cook frozen broccoli and drain.
SAUCE MIXTURE
2 eggs beaten
ADD: grated onion, mayonnaise, cream of mushroom soup. In casserole dish add: 1 layer of Broccoli, cover with cheddar cheese, cover with sauce mixture. (Repeat Procedure) (Cover casserole with Herbal Stuffing Mix). Melt butter or margarine and pour over stuffing. Cook in a 350° oven for about 1/2 hour or until herbal stuffing is browning.

Similar variations included garlic and water chest-

nuts.

Mae Malone
New York

Mrs. James Talley
Danville

Maureen Whit
Danville

Catherine Ferrell

BROCCOLI CASSEROLE (Variation)

1 - 16 ounce frozen broccoli
2 cans cream of mushroom soup
1 cup grated cheese (or to taste)
1/4 cup slivered almonds
1 can French fried onion rings

Cook broccoli according to package directions; drain. Melt cheese in soup over medium heat. Combine cooked broccoli, soup/cheese, almonds and 1/3 can of French fried onion rings in casserole dish. Use remainder of French fried onion rings on top of casserole. Heat in 350° oven for 30 minutes.

Freda Dawkins
Greenville

BROCCOLI AND RICE CASSEROLE

1 - 10 ounce package frozen chopped broccoli
1 medium onion chopped
1 - 10 ounce can cream of chicken soup
1/2 cup cheese whiz
1/2 cup milk

1 1/2 quick cooking rice (cooked)
1 stick or 1/2 cup margarine

Melt margarine, add onions and broccoli; saute over medium heat. Stir. Add soup, cheese whiz and milk. Remove from heat and add cooked rice and mix well. Pour in buttered casserole dish; bake covered for 30 minutes at 350°.

Frances Allen
Greenville, Alabama

Similar variation by Helen Scott
Atlanta

Jean Cooper
Greenville

QUICK BROCCOLI CASSEROLE

Cook 2 packages broccoli spears as directed and drain. Put in casserole dish. Mix together the following and pour over broccoli:
1 can condensed cheese soup 1/4 teaspoon salt
1/4 cup milk Dash of pepper
TOPPING - 1 tablespoon of melted butter mixed with 1/2 cup crumbled saltines. Sprinkle mixture over casserole and bake at 350° - 30 minutes.

Carolyn Allen
Woodside - Greenville

Similar variation by Nancy Y. Hale
White, Georgia

BROCCOLI SUPREME

1 package cornbread stuffing mix
2 - 10 ounce packages frozen broccoli spears
2 tablespoons margarine
2 tablespoons all-purpose flour
1 teaspoon chicken bouillon granules
3/4 cup milk

1/4 teaspoon salt
1 - 3 ounce package cream cheese (softened)
1 cup grated cheddar cheese
paprika

Mix stuffing mix according to directions on package. Let stand 5 minutes. Then spoon around edges of 13x9x2 inch casserole dish (sprayed with Pam). Boil broccoli 5 minutes. Drain and place in center of baking dish, alternately turning heads of broccoli to sides of dish. Melt margarine in sauce pan - add flour stirring until smooth. Stir in bouillon, gradually add milk. Cook over medium heat until thickened. Add cream cheese and salt. Stir until smooth, spoon mixture over center of broccoli. Sprinkle with cheese and paprika, cover with foil and bake at 350° for 20 minutes. Remove foil and bake 10 minutes.

Grace W. Beck
Greenville

CHEESY GRITS AND BROCCOLI BAKE

2 cups boiling water
4 - one ounce packets quaker instant white hominy grits with artificial flavoring
1/2 teaspoon salt
2 eggs, beaten
2 tablespoons milk
2 tablespoons butter
1 - 10 ounce package frozen chopped broccoli, cooked and drained

Pour boiling water over combined instant grits and salt. Blend well. Stir small amount of hot grits mixture into eggs, return to grit mixture. Stir in milk and broccoli. Pour into greased 2 quart casserole. Sprinkle with paprika if desired. Bake uncovered in preheated, moderate oven 350° F. 25 to 30 minutes. Serves 4.

Helen Bray
Danville

MARINATED BROCCOLI

3 bunches fresh broccoli
1 cup cider vinegar
1 tablespoon sugar
1 tablespoon fresh chopped dill
1 tablespoon salt (optional)
1 teaspoon coarsly ground pepper
1 clove garlic, minced
1 1/2 cup vegetable oil

Cut the broccoli into small flowerettes. Mix the remaining ingredients well and pour over the broccoli. Cover and refrigerate for 24 hours basting the broccoli with the marinade occasionally. Drain and serve.

Joan Falkowski
New York

CABBAGE STROGANOFF

1 large, firm head of cabbage, slivered
1 teaspoon salt
1 inch of water in bottom of large saucepan
2 tablespoons butter
1 tablesppon sugar
1 tablespoon vinegar
1 cup sour cream

Boil slivered cabbage in salted water, tightly covered for 5 minutes. Drain in colander. Butter sides and bottom of casserole dish. Put hot cabbage in casserole. Add butter. Toss. Add sugar, vinegar and sour cream. Toss well. Bake uncovered at 350° for 20 minutes.

Ruby Handy
Danville

PENNIES FROM HEAVEN

2 cans sliced carrots, drained
1 can tomato soup (condensed)
1/4 cup salad oil
1/2 cup sugar
1/4 cup vinegar
1/2 teaspoon mustard
1/2 teaspoon worcestershire sauce
1 raw bell pepper chopped
1 raw onion sliced
salt and pepper

Mix and slightly toss; let stand in refrigerator overnight.

Mrs. William H. Weaver
Danville

COPPER PENNIES (Variation)

2 pounds carrots, sliced 1/4 inches round
2 medium onions, thin sliced
1 medium green pepper, thinly sliced
Marinade:
1 - 10 3/4 ounce can tomato soup
3/4 cup vinegar
2/3 cup sugar
1/2 cup cooking oil
1 teaspoon worcestershire sauce
1 teaspoon prepared mustard
1/2 teaspoon salt

Combine all the ingredients for the marinade in a saucepan. Bring to a boil, then set aside. Cook carrots in a small amount of water until tender (don't overcook). Drain, add onions, pepper strips and pour marinade over the vegetables. Refrigerate until meal time. Keeps well.

Sadie S. Still
Danville

Marie Fusco

Lorraine Hutcherson
Danville

MARINATED CARROTS

5 cups carrots (sliced crossways)
1 bell pepper (chopped)
2 onions (ringed)
1 can tomato soup
1/2 teaspoon pepper
1 tablespoon worcestershire sauce
1/4 cup oil
3/4 cup vinegar
1 cup sugar
1/2 teaspoon salt

Cook carrots until tender and drain. Mix with other ingredients except oil, vinegar, and sugar. Heat oil and vinegar, add sugar. When sugar dissolves pour over all other ingredients. Marinate overnight.

Lila Underwood
Greenville

CAULIFLOWER CASSEROLE

1 head cauliflower (or 2 - 10 ounce packages frozen)
1 can mushroom soup
1/4 'soup can' of milk
1 can mushrooms
1/2 cup grated cheddar cheese
2 slices American cheese
salt and pepper to taste
1 tablespoon butter

Boil cauliflower (after cutting off core) until slightly tender. Melt butter in baking dish (bottom should be covered). Drain cauliflower, put in dish over butter. Sprinkle with 1/2 grated cheese. Pour

mushroom soup over cauliflower, add milk (do not stir). Add mushrooms (more if desired). Sprinkle again with cheese. Sprinkle with salt and pepper. Slice American cheese into strips and cover the cauliflower. Bake at 350° for about 30 minutes or until cheese is lightly golden.

MICROWAVE INSTRUCTIONS - Cover dish with plastic wrap. Microwave on high for 10 minutes, stir, then microwave for 5 minutes on medium.

Tish Brandon
Danville

CORN PUDDING

2 cups cream-style corn
2 tablespoons flour
1 tablespoon sugar
1 cup milk
2 teaspoons salt
3 tablespoons butter, melted
3 eggs, beaten

Mix flour and corn. Add sugar, milk, salt and butter. Stir in eggs. Grease 1-quart casserole; pour in pudding. Place in pan of hot water and bake at 325° for about 1 1/2 hours or until firm. Serves 4-6.

Freda Dawkins
Greenville

Similar variation by

Orena Haynes
Danville

CORN PUDDING (Variation)

2 cups corn (drained)
3 beaten eggs
2 cups milk (scalded)
1 tablespoon melted butter
1/4 cup sugar
1 teaspoon salt
1 tablespoon cornstarch

Combine all ingredients. Spoon into a buttered casserole dish. Set in a shallow pan filled with one inch hot water. Bake at 350° for 40 minutes or until

knife comes out clean.

Martha Hupp
Danville

MEXICAN CORN-ZUCCHINI DISH

1 pound small zucchini, thinly sliced
4 or 5 medium size ears corn
3/4 cup finely chopped onion
1/3 cup chopped green pepper
3 medium size tomatoes, peeled and coarsely chopped
2 tablespoons vegetable oil
1/4 teaspoon sugar
1 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 1/2 cups diced stale bread
1/3 cup diced sharp cheese

1. Slice zucchini, cut kernels from cobs. You should have 2 1/2 -3 cups corn.
2. In flameproof casserole, combine zucchini, corn, onion, green pepper, tomatoes, oil, sugar, salt and pepper. Cook, stirring gently over medium heat for about 10-12 minutes or until zucchini and corn are just cooked.
3. Sprinkle vegetables with bread and cheese cubes and bake in preheated 350° oven until cheese melts and bread is crisp. Serve hot. Makes 6 servings.

Bonnie Bray
Danville

EGGPLANT CASSEROLE

1 medium eggplant
1 1/2 cups grated cheese
4 eggs
1 1/2 cups cracker crumbs
1 teaspoon salt
1/2 teaspoon pepper
1 1/2 cups sweet milk

Peel and slice eggplant; cook until mushy, drain.

Add all other ingredients except 1/2 cup of cheese, and 1/2 cup of cracker crumbs. Add small amount of melted oleo to cheese and crumbs. Mix and put on top of casserole. Bake 30 minutes in 350° oven. Serves 6.

Dorothy W. Pierce
Chickamauga, Georgia

HOT HOMINY

2 teaspoons butter
1 bell pepper (finely chopped)
2 cans Hominy (14½ ounce size) drained
1 can tomatoes (10½ ounce size)
1/2 pound hot pan sausage
2 teaspoons worcestershire sauce
2 cups grated cheese
2 onions finely chopped
salt and pepper to taste

Brown sausage and drain off fat. Cook onion and pepper in butter until tender. Add hominy, sausage and tomatoes. Add seasoning and stir well. Using a layer of mixture and one of cheese, arrange in a baking dish and finish with cheese on top. Bake at 350° for 25 or 30 minutes.

Frances R, Henderson
Greenville, Alabama

OLD FASHIONED MACARONI AND CHEESE

4 cups cooked macaroni (8 ounce package)
2 tablespoons of butter, cut in pieces
1 1/4 cups cubed sharp cheese
1/2 teaspoon salt
1/4 teaspoon pepper
2 eggs, beaten
3 cups milk

Heat oven to 350° F. Combine macaroni, butter, cheese and seasonings. Place in greased 1½ quart baking dish. Combine eggs, and milk, pour over macaroni. Bake 40 to 50 minutes. Serves 6.

Patty Coleman
Danville

ZWIEBEL KUCHEN (ONION PIE)

Pastry:
1 1/2 cups sifted flour
3/4 teaspoon salt
1 1/2 teaspoon caraway seeds
1/2 cup shortening
2 to 3 tablespoons water

1. Combine 1 1/2 cups flour, 3/4 teaspoon salt and caraway seeds. Add shortening; cut in flour until mixture resembles coarse cornmeal. Stir water in lightly with fork; stir until mixture adheres and follows fork around bowl.
2. Turn onto floured board, roll to 1/8" thickness. Fit into 10" pie plate. Flute edges.
3. Bake in hot oven (425°) for 10 minutes or until lightly browned.

Filling:
3 cups peeled onions, thinly sliced
3 tablespoons melted butter, margarine or fat
1/2 cup milk
1 1/2 cups sour cream
1 teaspoon salt
2 eggs well beaten
3 tablespoons flour
Bacon slices, cooked crisp

1. Saute onions in butter until lightly browned. Spoon into pastry shell.
2. Add milk, 1 1/4 sour cream and salt to eggs.
3. Blend 3 tablespoons flour with remaining 1/4 cup sour cream. Combine with egg mixture, pour oven onion.
4. Bake in slow oven (325°) for 30 minutes until firm in center. Garnish with crisp bacon.

"When I am in a hurry, I use a frozen pie shell."
"Also good as a light lunch or supper. Just add a green salad."

Trudy Wubbels
New York

BAKED ONIONS WITH WINE-MUSHROOM SAUCE

"We have not had a Thanksgiving or Christmas without this!"

2 jars whole onions, drained
3 tablespoons butter or margarine
3 tablespoons flour
1 cup condensed cream mushroom soup
1/2 cup Sauterne or other white table wine
Salt and pepper to taste
1/2 cup slivered blanched almonds
1/2 cup grated American cheese

Melt butter and stir in flour, pour in soup and wine; cook stirring constantly, until mixture is thickened and smooth. Season to taste. Add onions (drained) and almonds. Turn into greased casserole and sprinkle with grated cheese. Bake 375° for 20 minutes. This is an excellent entertainment dish.

Mrs. Ronald H. Post
Danville

CREAMED ONIONS

2 tablespoons crisco
2 tablespoons flour
2 cans onions
1/2 cup milk
2 tablespoons margarine
Salt and pepper to taste

Melt shortening and add flour. Blend well, adding milk and cook until thick as desired. Cook onions until tender and add to sauce, adding margarine last. Simmer ten minutes

Jean Cooper
Greenville

PEAS AND RICE

1/2 pint peas (pigeon, split peas, black eye or other)
1 small coconut (grated)
1/2 pound salted beef
1/2 pound fresh beef
1/2 pound fresh small shrimp
2 tablespoons oil
1 1/2 pints rice
1/2 green pepper

1. Wash and soak peas in one pint water (overnight, if necessary)
2. Cut beef into small pieces. Chop onion finely.
3. Heat oil, fry the onion and meat for about 10 minutes.
4. Add peas and about 1 pint water, cook until peas are partly tender.
5. Add I pint water to grated coconut, mix well and pass through a strainer. (coconut milk)
6. Add rice, coconut milk and chopped green peppers.
7. Stir, cover the pot and allow to boil rapidly for 5 minutes. Reduce heat and leave to cook gently for about 30 minutes or until rice is dry. Stir once or twice to prevent burning. Put in shrimp about 15 minutes before rice is finished.
8. Serve hot.

Otis A. Brathwaite
New York

ENGLISH PEA CASSEROLE

1 large can tiny peas
2 hard boiled eggs
1/2 small onion
1 small can pimiento
1/2 teasppon salt
1/4 teaspoon pepper
1-10 1/2 ounce can mushroom soup
Cracker crumbs
butter

Drain peas and mix with grated, hard boiled eggs, onion, diced pimiento, and seasonings. Fold in

mushroom soup and pour into a small casserole. Sprinkle with cracker crumbs and dot with butter. Bake at 375° for 30 minutes. Serves 6.

Virginia L. Robinson
Haynesworth Plant

STUFFED PEPPERS

4 large green peppers
1 can flat anchovies
2 eggs
1 fresh tomato
1 garlic clove - chopped fine
2 cups Italian bread crumbs
1/2 cup grated Romano cheese
1 cup tomato sauce - set aside
1/2 teaspoon oregano
salt and pepper to taste
olive oil

Wash peppers and dry. Core and remove all seeds. Try not to slit any part of the sides or bottom of peppers. Place all dry ingredients in a bowl. Cut tomato and anchoives into small pieces and add to mix. Add 2 or 3 tablespoons of olive oil and eggs. Mix thoroughly. If too dry, add 1 more egg or a few tablespoons cold water - enough to hold mixture together. Grease bottom of a sauce pan or small enamel oblong pan. Add 1 cup tomato sauce and 1 cup water. Stand peppers up in sauce pan. Add enough water to cover bottom half of peppers. Cook over low flame for about 1 hour. Add a little water if necessary.

Marie Truilo
New York

Leftover baked potatoes may be reheated by dipping them in hot water and baking again in a moderate oven.

CHEESE POTATO CASSEROLE

6 to 8 medium white potatoes
2 large onions
1/2 stick butter or margarine
1 can cheddar cheese soup
salt and pepper
paprika

Peel and slice potatoes in thin, round slices. Peel and thinly slice onions. Arrange in alternate layers in baking dish. Salt and pepper each layer lightly. Spread cheddar cheese soup evenly over top, dot with butter or margarine and sprinkle lightly with paprika. Cover dish tightly with aluminum foil, pierce top in middle and bake for one (1) hour at 350° F. Delicious!

Elta Nunn
Danville

Similar variation by Debbie Knox
Greenville

MICRO WAVE POTATO CASSEROLE

2 #3 cans sliced Irish potatoes
1 can cream of mushroom soup
1 envelope cup of onion soup or half of large envelope
3/4 cup of grated cheddar cheese
pepper to taste

Drain potatoes and place in casserole (2 quart size). Add soup and onion soup and about 1/2 cup of milk top with cheese. Microwave on medium setting 4 minutes. Rotate dish and microwave 4 more minutes.

Doris Epler
Alabama

SCALLOPED POTATOES (for microwaves)

Cooking Time: 37 minutes; Serves 4 to 6
3 Quart covered glass casserole dish

3 tablespoons butter
3 tablespoons flour
1 teaspoon salt
1/2 teaspoon pepper
3 cups milk
4 medium potatoes, peeled and sliced

In casserole dish, combine all ingredients except potatoes. Cover, cook for 10 to 12 minutes on 170° F. power level; stir twice during cooking. Add sliced potatoes to thickened sauce. Cover; cook on high (190° F.) for 17 to 20 minutes; stir once during cooking.

Kathy Patterson
Danville

RICE PILAF (ARMENIAN STYLE)

1 cup long grain rice
1/2 cup very fine egg noddles
1/8 pound butter
2 cups chicken or meat broth
salt to taste

Melt butter and brown the noodles. Wash and drain rice and add to noodles. Saute together for a few minutes, always stirring. Then add the boiling broth and salt, cover and cook on low (very low) fire for 20 minutes. When water is all absorbed and rice is soft, take off fire and let it rest for 15-20 minutes. Stir once with fork. Serve hot. Serves 4.

George Papalian
New York

PLAIN RICE

1 cup long cooking rice
1 can beef consomme' soup
1 can onion soup
1 small can mushrooms
1 stick butter or margarine

Mix together. Bake 350° for 1 hour. Stir before serving.

Similar variations include mushrooms, and water chestnuts.

Jane Bryant
Danville

Barbara Pulliam
Greenville

Debbie Knox
Greenville

Willyne Butler
Haynesworth Plant

RICE AND TURNIP PUREE

3 cups milk
1 1/2 cups Caroline Rice
1/2 teaspoon salt
3 tablespoons butter
5-7 large cloves garlic
1/2 teaspoon thyme
1/2 teaspoon bouquet garnie

Bring milk to simmer, then add rice, salt, butter, garlic, thyme and bouquet garnie. Simmer for about 10 minutes.

6 large white turnips peeled and chopped
1/2 - 1 cup milk

Add turnips to rice and add more milk to submerge turnips. Cover and cool 10-15 minutes longer until turnips are tender. Remove lid to evaporate excess liquid. Pour into blender or food processor and puree until smooth. Return to pan with top ajar. Can be done ahead of time and held.

Salt and white pepper
3-4 tablespoons butter

Reheat and correct seasonings. Stir butter in bit-by-bit for the proper consistency. Either turn into hot serving dish or pipe into bowl with pastry bag. Garnish with red spanish onion rings and parsley.

Sharon Sager
New York

GLORIFIED RICE

2 packages orange flavor gelatin
3 cups hot water
2 cups cooked long grain rice (or minute rice)
16-20 marshmallows cut in large pieces (or miniature marshmallows
1 can (1 pound 4 ounce) sliced pineapple, cut up
1/2 cup chopped unpeeled apples
2 tablespoons lemon juice
1 cup heavy cream, whipped

Dissolve gelatin in hot water. Stir in rice and marshmallows (to partially melt marshmallows). Add juice from can of pineapple. Chill. When mixture has started to thicken, stir in pineapple and chopped apple to which lemon juice has been added. Chill until nearly set; fold in whipped cream. Refrigerate until ready to serve. Makes 10 servings.

Marie Truilo
New York

WILD RICE WITH MUSHROOM AND ALMONDS

1 cup uncooked wild rice
1/4 cup butter
1/2 cup slivered almonds
2 tablespoons snipped chives or chopped green onions
1 can (8 ounce) mushroom stems and pieces, drained
3 cups chicken broth

Wash and drain rice. Melt butter in large skillet. Add rice, almond, chives and mushrooms; cook and stir until almonds are golden brown, about 20 minutes. Heat oven to 325°. Pour mixture into ungreased 1 1/2 quart casserole. Heat chicken broth to boiling; stir into rice mixture. Cover tightly; bake about 1 1/2 hours or until all liquid is absorbed and rice is tender and fluffy. 6-8 servings.

*Chicken broth can be made with bouillon cubes.

Josephine Price
Wetumpka

SPINACH CASSEROLE

2 - 10 ounce packages frozen chopped spinach
1 - 3 ounce package cream cheese
1/2 cup butter
salt and pepper
1/2 cup pecans, chopped
1/4 cup Parmesan cheese, grated

Cook spinach in salted water. Drain. (You may steam it.) Melt cheese and butter together and add to spinach. Put in casserole. Top with Parmesan cheese and pecans. Heat at 350°. Serves 6-8.

Catherine Ferrell
Danville

DELICIOUS SPINACH CASSEROLE

1/2 pint of sour cream
2 tablespoons of mayonnaise
(mix these together first)
2 packages frozen spinach, cooked and drained
1 package dried onion soup mix
bread crumbs to cover top of casserole

Mix all ingredients except bread crumbs. Place in casserole and sprinkle lightly with bread crumbs. Dot with butter. Bake in preheated 350° oven for 20 minutes. Serves 4-6.

Vicki Mellott
Arlington, Virginia

SPINACH DIP

1 package of frozen chopped spinach cooked and drained thoroughly
1 cup sour cream
1 cup mayonnaise
1 package Hidden Valley dressing (original recipe)
1/2 lemon squeezed (juice)

Combine and stir well. Chill and serve with chips, crackers or vegetables.

"You'll get loads of compliments on this."

Mrs. Ronald H. Post
Danville

SQUASH CASSEROLE

2 cups cooked squash
3/4 stick margarine, melt
2 eggs - beat
1 teaspoon salt
1/4 teaspoon pepper
1/4 cup chopped onion
1 cup grated sharp cheddar cheese
1 cup evaporated milk
1 cup corn flakes (1 tablespoon margarine)

Cook squash for 10 minutes in 1/2" to 1" of water with 1/2 teaspoon salt. (Before cooking, scrub and slice). Drain and chop a bit. Mix other ingredients. Add squash to mixture and cover with corn flakes. Bake in greased baking dish at 375° for 40 to 45 minutes. Will be bubbling around edges when done.

Sally Karr
Greenville

Similar variation using cracker crumbs

Deborah R. McGhee
Danville

SQUASH CASSEROLE (variation)

4 cups drained squash cooked with one onion
1 can cream of chicken soup
1 cup sour cream
1 tablespoon chopped pimiento
1 package Pepperidge Farm herb season mix
1 stick margarine

Melt margarine and mix with bread crumbs. Mix 3/4 with squash and put in casserole dish. Put remaining crumb mix on top and bake uncovered 30 minutes at 375°.

Jean Cooper
Greenville

Similar variations by Annie Dix
Danville

Freda Dawkins
Greenville

Martha Hupp
Danville

SQUASH CASSEROLE (variation)

1 pound squash cooked until tender in a small amount of salted boiling water - drain
1 medium onion chopped
1 cup cheese grated
2 eggs beaten
3 tablespoons margarine
1 teaspoon sage/ salt and pepper to taste

Mix all ingredients except 1/2 cup cheese - pour into buttered casserole dish. Sprinkle with remaining cheese. Bake 350° 20-25 minutes.

Nancy Y. Hale
White, Georgia

SQUASH SOUFFLE (variation)

2 cups cooked squash with onions (drained)
2 tablespoons oleo
2 tablespoons flour
1 cup sweet milk
salt and pepper to taste
1/2 cup grated cheese
2 eggs beaten

Melt oleo, add flour, stir until smooth. Add milk, stir to make cream sauce. Add salt, pepper, cheese, and beaten eggs. Put squash into greased baking dish. Lightly mix sauce with squash. Bake for 30 minutes at 400°.
"This is a recipe from Callaway Gardens, Pine Mt., Georgia."

Dorothy W. Pierce
Chicawanga Station

SQUASH CASSEROLE (variation)

2 medium size cans of squash (drained)
1 small onion
1 can cream of mushroom soup
2 beaten eggs
1/2 stick butter (melted)
salt and pepper
Pepperidge Farm Stuffing (blue package)

Put half the stuffing in bottom of dish. Mix other ingredients together. Put mixture on layer and cook 25 minutes. Put remainder of stuffing on top and cook 15 or 20 minutes longer (350° oven)

Aleta B. Lineberger
Greer, South Carolina

SQUASH PIE

3 cups squash (sliced)
1 onion, chopped
1/2 cup Romano cheese,grated
salt and pepper
4 eggs
1/3 cup oil
1 cup Bisquick

Put all ingredients in bowl and mix with fork. Pour in 13x9" baking pan and bake 350° for 30 minutes.

Marie Truilo
New York

BUTTERNUT SQUASH PIE

1 - 10 inch unbaked piecrust
2 cups mashed, cooked butternut squash, cooled
1 - 13 ounce can evaporated milk
2 eggs, beaten
1/2 cup light brown sugar
1/2 cup white sugar
1/2 teaspoon ginger
1/2 teaspoon cinnamon
1 teaspoon vanilla
1/2 teaspoon salt

Mix squash and undiluted milk with other ingredients. Pour in piecrust and bake at 350° for about 60 minutes or until done.

Mary Louise Merricks
Danville

BUTTERNUT SQUASH SOUFFLE

5 cups butternut squash, cooked and mashed
4 cups sugar
1 cup buttermilk
2 sticks of margarine
5 eggs
1/8 teaspoon nutmeg
1/2 teaspoon cinnamon
1 teaspoon vanilla flavoring

Mix well. Pour into large greased baking dish (rectangular preferred). Bake in 375° oven for one (1) hour.

Barbara Pulliam
Greenville

SQUASH AND APPLE BAKE

2 pounds butternut squash
1/2 cup brown sugar
1/4 cup butter or margarine (melted)
1 tablespoon flour
1 teaspoon salt
1/2 teaspoon mace
2 baking apples, cored and cut into 1/2 inch slices

Heat oven to 350°. Cut each squash in half. Remove seeds and fibers; pare squash. Cut into 1/2 inch slices. Stir together remaining ingredients except apple slices. Arrange squash in ungreased baking dish. Top with apple slices. Sprinkle sugar mixture on top, cover with foil. Bake 50 to 60 minutes or until squash

is tender. Serves 6.

Josephine Price
Wetumpka, Alabama

ZUCCHINI SQUASH

2 regular size zucchini or 3 small size zucchini
1/2 or 1 whole onion
1 green pepper
small amount olive oil
dash oregano
1 tomato (optional)
garlic powder (optional)
salt and pepper to taste

Wash and dry zucchini and pepper. Slice, then dice pepper. Set aside. Place small amount of oil in an 8" or 10" skillet. Heat oil but do not let it smoke. Add diced pepper to hot oil. Saute, and turn slowly. Meantime, slice onion. Cook until clear. While onion and pepper are cooking, peel zucchini and wash and dry again to remove sand. Slice between 1/8" and 3/8". Add zucchini. Turn gently so everything mixes well. Turn heat low. Use slotted spoon. Any signs of drying out or evaporating, add some more water and cover. Cook until soft but not too mushy.

To add tomato: dice and set aside. When zucchini is almost done, make a hole in center, add tomato, cook thoroughly, then mix thoroughly with zucchini and pepper.

Can be served with Imported Romano Cheese. Serves 2 or 3 people.

Marie Truilo
New York

SWEET POTATO CASSEROLE

3 cups cooked mashed potatoes
1 cup white sugar
1/2 teaspoon salt
2 eggs
1/3 stick margarine
1/2 cup sweet milk
1 teaspoon vanilla

Mix all the above together and put in 8" or 10" square casserole dish. Grease dish with butter.

TOPPING:
1/3 cup flour
1/2 cup brown sugar

Mix together and sprinkle over potatoes, add 1 cup coconut, 1 cup pecans (chopped) and 1/2 stick butter. Bake this 20 minutes at 350° after you add the topping. Serves 6-8.

Lila Chattin
Danville

SWEET POTATO BAKE

4 sweet potatoes
1/2 cup brown sugar
1 tablespoon cornstarch
1/4 teaspoon salt
1 cup orange juice
1/4 cup raisins
1/4 cup butter
3 tablespoons chopped nuts

Precook potatoes until tender. Remove skins and cut potatoes in half placing in baking dish. To make sauce, combine sugar, cornstarch, and salt. Then add orange juice, raisins and butter. Cook, stirring constantly until thickened. Pour over potatoes in baking dish, if desired, sprinkle with nuts. Bake in 350° oven for 20 minutes.

Mrs. Walter Gibson
Danville

APRICOT GLAZED SWEET POTATOES

3 pounds sweet potatoes
1 cup brown sugar (firmly packed)
1 tablespoon + 1 1/2 teaspoons cornstarch
1/4 teaspoon salt
1/8 teaspoon cinnamon
1 cup apricot nectar
1/2 cup hot water
2 tablespoons butter or margarine
1/2 cup chopped pecans if desired

Cook sweet potatoes in boiling salted water for 10 minutes or until fork tender. Cool to touch. Peel and cut into 1/2" slices. Arrange slices in a lightly greased 2 quart casserole dish.

Combine brown sugar, cornstarch, salt and cinnamon in a saucepan; stir well and add nectar and water. Cook over medium heat, stirring constantly, until thickened and bubbly. Stir in butter and pecans.

Pour sauce over sweet potato slices and bake at 350° for 25 minutes. Serves 6.

Janice E. Gaillard, R.N.
Liberty, South Carolina

SWEET POTATO SOUFFLE

3 cups mashed sweet potatoes
1/2 to 3/4 cups sugar
2 eggs (beaten)
1/2 teaspoon salt
1/2 stick margarine (melted)
1/2 cup milk
1 1/2 teaspoons vanilla flavoring
A little nutmeg

Mix well. Pour into baking dish and add following topping:

1/2 cup brown sugar
1/3 cup plain flour
1/3 stick margarine (melted)
1 cup broken nuts
1 cup flaked coconut (optional)

Mix well the sugar and flour. Add melted margarine and nuts. Sprinkle over souffle. Bake at 325 - 350° for 25 minutes.

Barbara Pulliam
Greenville

Similar variations by Geraldine Riddle
Fountain Inn, S. C.

Linda Jarrett
Danville

Betty Thomas
Greenville, Alabama

Imogene Snodgrass
Chickamauga, Georgia

Janice Poteat
Danville

Carolyn Allen
Woodside

Louise Nelson
Corporate Office

SWEET POTATO SOUFFLE

1 large can sweet potatoes, mashed
1 1/4 cups sugar
1/2 cup milk
2 eggs
1 stick margarine
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg

Mix thoroughly with mixer. Put in greased casserole and bake 20 minutes at 375°.

TOPPING:
Put in skillet and blend 3/4 cups crushed cornflakes, 1 stick margarine, 1/2 cup chopped nuts, 1/2 cup brown sugar. Put on top and cook 10 minutes at 375° F.

Catherine Ferrell

OLD FASHION SWEET POTATO PUDDING

2 cups of grated potatoes - raw
1/2 cup of melted butter (3/4 stick, 8 tablespoons)
1 cup sugar
1 cup of fresh milk
2 eggs
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1/8 teaspoon cloves
1/2 cup of grated coconut

Blend potatoes, butter and sugar. Add eggs, beating each separately, add spices and milk. Mix thoroughly. Bake in greased pan. Oven 375° - cook 35 minutes.

Stir if you like. Not after you put the coconut on. Put grated coconut on top and cook for ten more minutes.

Oreda Haynes
Danville

TOMATO PUDDING

15 medium tomatoes (about 5 pounds) peeled and quartered
1 cup packed dark brown sugar
1 6-ounce can tomato paste
1 teaspoon salt

6 slices white bread, cut into 1-inch cubes (about 3 cups)
1 cup butter or margarine, melted

In 3-quart saucepan over medium heat, heat tomatoes to boiling, stirring occasionally. Simmer until tomatoes are soft. Cook until tomatoes are slightly thickened stirring often. Stir in brown sugar, tomato paste and salt.

Arrange bread cubes in 3-quart casserole. Pour melted butter or margarine over bread cubes; top with tomato mixture. Bake at 375° for 35 to 40 minutes until hot and bubbly.

Mary Louise Merricks
Danville

CARMELIZED TOMATOES

Cut a slice from the top of 6 medium tomatoes of uniform size. Scoop out the pulp with a teaspoon, reserving it.

Put the tomato shells in a shallow baking pan. Remove the crusts from 3 slices day old white bread and cut bread into small cubes.

In a bowl combine the bread cubes with 1 cup of the tomato pulp, 1/3 cup melted butter, 1/3 cup brown sugar, 3/4 teaspoon salt and a generous dash of black pepper and mix thoroughly. Fill the tomato shells with the mixture. Bake in a 350° oven for about 30 minutes. Garnish with chopped parsley.

Bill Johnson
New York

VEGETABLE CASSEROLE

1 - 10 ounce boil-in-bag of Broccoli in Cheese or butter sauce
1 - 10 ounce boil-in-bag of Cauliflower in Cheese or butter sauce
3 carrots cut into small slices (or 1 frozen 10 ounce box of carrots)
1 cup grated cheddar cheese crackers (crush into fine crumbs)

Preheat oven to 375°. Fix vegetables according to package directions. Place vegetables in a 2-quart buttered casserole as soon as they are done. Place 5 or 6 small pats of butter or margarine over the vegetables. Spread cheese evenly over the top of this. Spread crackers over the top. Bake in oven until cheese melts and the crackers are brown.

Mrs. Steve Hand

VEGETABLE CASSEROLE (variation)

1 can celery soup
1 pint sour cream
15-ounce can shoe peg corn
15-ounce can French style green beans
1/2 cup chopped celery
1/2 cup chopped onions
1/4 chopped green peppers
1/2 cup grated sharp cheese

Mix all ingredients together in large casserole. Sprinkle with topping and bake about 45 minutes in 350° oven. TOPPING: Crumble 1/2 box Ritz crackers, mix with 1/2 stick margarine, 1/2 cup slivered almonds. Sprinkle on casserole.

Alice Skelton
Greenville

Similar variations include celery soup

Willyne Butler
Haynesworth Plant

MIXED VEGETABLE CASSEROLES

2 cans mixed vegetables
1 teaspoon instant minced onion
1 roll ritz crackers (crushed)
1/2 stick melted margarine
3/4 cup grated cheese

Put vegetables in casserole dish. Add minced onion. Put cracker crumbs over this. Pour melted margarine over it and then cheese. Bake in 350° oven for 30 or 40 minutes.

Mrs. Lillian Clark
Danville

MACARONI AND VEGETABLE CASSEROLE

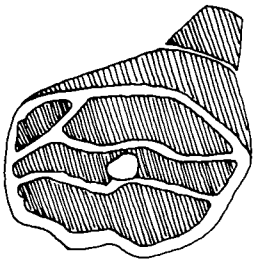
2 cups elbow macaroni
2 large onions
1 medium green pepper
1 large can peeled whole tomatoes
1/3 stick of butter or margarine

Boil macaroni until tender. While macaroni is cooking, dice onions and green peppers; fry peppers and onions in a little cooking oil until done. When macaroni is done, drain, add cooked peppers and onions. Cut tomatoes in small pieces and add to macaroni. Add 1/3 stick of margarine and mix together until butter is melted and ingredients are mixed well. Pour mixture into baking dish and bake uncovered at 400° for 20 minutes or until bubbling.

Wanda Reece
Danville

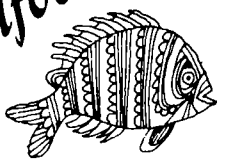
Casseroles

Cereals and Pastas



Meats & Main Dishes

Seafood



Poultry

Meats...
Including Wild Game

BEEF BRISKET BARBECUE

4 to 5 lbs. well-trimmed boneless beef brisket
1 1/2 teaspoon salt
1/2 cup catsup
1/4 cup vinegar
1/2 cup finely chopped onion
1 tablespoon Worcestershire sauce
1 1/2 teaspoon liquid smoke
1 bay leaf crumbled
1/4 teaspoon pepper

Rub meat with salt. Place on 20 x 15 inch piece of double thickness heavy-duty aluminum foil. Stir together remaining ingredients; pour on meat, fold foil over meat and seal securely. Place on grill 5 inches from medium coals. Cook, turning once, 1 1/2 hours or until meat is tender.

10 to 12 servings

Josephine Price
Wetumpka, Alabama

ELEPHANT STEW CASSEROLE

Take one elephant, cut into 1 inch pieces. This takes about 1 week. Put in casserole with 4 potatoes, 2 carrots and 1 onion. Bake in 425° oven for 8 days. This serves about 1,300 people. In case you need a little more meat, you can add 2 Rabbits, however, some people object to a hare in the stew.

Deborah R. McGhee
Danville

Marbles in double boiler or tea kettle will warn when water has boiled away.

THREE-BEAN CASSEROLE WITH BEEF

1 1/2 pounds lean ground Beef
1 small onion, minced
1/2 cup catsup
1/2 teaspoon dry mustard
2 tablespoons vinegar
3 tablespoons Dark Brown sugar
1 (17 ounce) can green lima beans
1 (15 ounce) can red kidney beans
1 (21 ounce) can pork and beans
1/2 teaspoon salt

Brown beef in heavy skillet; add onions; cook until wilted (not brown). Add other ingredients; mix well. Bake in 3 quart casserole at 350° for 30 minutes.
Yield: 10 servings
This can be split into two 1 1/2 quart casseroles and sealed well for freezing. If used for freezing, do not bake first.

Barbara Gregory
Danville

SALISBURY STEAK

3 pounds ground beef
1 pound box saltine crackers (crushed)
2 eggs
2/3 cups Pet milk
1 onion (grated)
1/2 cup real lemon juice
2 tablespoons salt
2 tablespoons Worcestershire sauce

Mix well and make into patties. Put in skillet and brown (not done) - Put into roaster and pour the following mixture over patties: 3 cans cream of Mushroom soup, 1 can 2/3 full of water.
Put in oven and bake at 300° for 1 1/2 to 2 hours.

Dalton Haney
Chickamauga, GA

(KEFTEDES) MEAT BALLS (Greek)

1 1/2 pounds extra lean ground beef
1/3 cup chopped parsley
2 eggs
1/4 cup olive oil
1 teaspoon Wine vinegar
1/4 teaspoon Oregano
1 teaspoon salt
1/4 teaspoon pepper
3 cloves garlic minced, very fine
1 medium onion minced, very fine
3 slices bread without crust, soaked in water and drained
oil for frying

Mix all ingredients together, form into meat balls, and fry in preheated salad oil until brown.

Yields: 35 dinner size meat balls
50 party size meat balls

George Maurakis
Danville

RICOTTA MEAT LOAF

2 pounds very lean ground beef
2 eggs
1 pound Ricotta cheese
salt
pepper

Sauce:
1/2 cup chopped onion
1/4 cup chopped green pepper
few drops hot sauce
1/4 teaspoon garlic powder
1/2 teaspoon Oregano
1 1/2 teaspoon sugar
16 oz. can tomatoes
8 oz. can tomato sauce
6 oz can tomato paste
2 tablespoons oil

Saute onion and green pepper in oil 5 minutes. Add: hot sauce, garlic powder, Oregano, sugar, tomatoes, tomato sauce and tomato paste. Let simmer 5 minutes. All 1 1/2 cups sauce to meat mixture. Mix well and pour into large baking dish. Pour remaining sauce over meat loaf. Bake uncovered in 375° oven 1 hour to 1 1/4 hours.

Kathleen Mitchell
Danville

INDIVIDUAL "POOR MAN'S" ROAST

1 large potato, quartered
1 large carrot sliced
4 ounces ground beef
1 tablespoon water
1 small onion sliced
1 pat butter or margarine
salt and pepper to taste

Use aluminum foil (one 1 foot strip for each person) Place potato, then carrots and onions on top. Put pat of butter on top of vegetables. Sprinkle with salt and pepper. Place ground beef pattie to cover vegetables. Add 1 tablespoon water. Pull foil up around serving on all sides and seal. Bake at 350° F. 45 minutes to 1 hour. Roll foil to form bowl. Can be done on BBQ.

Gaylene Moore
Danville

VEGETABLE MEAT PIE

In frying pan brown 3/4 pound sausage (crumbled), 4 medium size potatoes (diced); add 1 pint corn and 1 pint tomatoes; 3/4 cup green peas, snaps or butterbeans, whichever is your favorite; 1/2 cup catsup.

large shallow baking dish. Spoon cornbread on top and bake until bread is done. Serve hot. Add sugar and salt to taste.

Barbara Gregory
Danville

HUSBAND'S DELIGHT

1 pound hamburger
1 teaspoon salt and pepper to taste
1 tablespoon sugar
2 small cans tomato sauce
1 medium onion (diced)
8 ounce package cream cheese
1/2 cup sour cream

Brown beef and drain off fat. Add remaining ingredients and simmer 15 minutes. Cook 8 ounce package egg noodles and set aside. Cream 8 ounce package cream cheese with a 1/2 cup sour cream. Grease large cooking dish. Spread bottom of pan with noodles, then layer of meat sauce, then layer of the cheese and cream sauce. Repeat until all three have been used up. If you would like a cup of cheese grated and spread on top, it adds to the taste. Cover and put in oven for twenty minutes at 350°.

Barbara Gregory
Danville

AMERICAN GOULASH

8 ounces broken or elbow macaroni
1 1/2 pound ground beef
1 onion, chopped
butter or margarine
2 teaspoons salt
1/2 teaspoon pepper
1 can (29 ounces) tomatoes

1 can condensed tomato soup
1/2 cup soft bread crumbs

Cook and drain macaroni. Cook beef and onion in 1 tablespoon butter until meat loses its red color, breaking up with a fort. Add macaroni, seasonings, tomatoes and soup and mix well. Put in 2 quart shallow baking dish. Mix crumbs with 3 tablespoons melted butter and sprinkle on top of mixture in dish. Bake in moderate oven 350° about 30 minutes. Makes 6 servings.

Barbara Gregory
Danville

SOUTHERN BEEF AND RICE

1 pound ground beef
1 medium onion chopped
1 green pepper chopped
1 tablespoon oil
1 can (1 pound) tomatoes
1/2 teaspoon garlic salt
1 teaspoon salt
1/4 teaspoon pepper
1 teaspsoon chili powder
1 can (1 pound) whole kernel corn, drained
1/2 cup grated cheddar cheese

Saute first three ingredients. Break up meat with fork. Add tomatoes and seasoning;bring to boil and simmer uncovered for 15 minutes. Meanwhile cook rice. Add rice and corn. Put into 2 quart casserole; sprinkle cheese over top. Cover and bake at 350° for 30 minutes. Sprinkle with paprika. Serves 6

Mrs. Hal Huntley
Danville

HAMBURGER CASSEROLE

Cook 1 small onion in small amount of oil until tender. Add 1 pound hamburger and cook until brown. Add one 16 ounce can tomatoe sauce. Simmer 30 minutes. While this is cooking, boil 6 medium potatoes and 1 chopped onion in salt water until done. Drain and layer these in casserole dish, ending with hamburger mixture on top. Top with grated cheese and sprinkle with paprika. Cook in 350° oven until cheese melts

Mrs. Joyce Reynolds
Danville

ORIENTAL BEEF AND RICE CASSEROLE

1 1/2 pounds lean ground beef
1/4 pound lean ground pork
2 cups chopped onions
1 cup chopped celery
1/2 teaspoon salt
1/4 teaspoon black pepper
1/3 cup Soy sauce
2/3 cup uncooked rice
1 8-ounce can water chestnuts (sliced)
1 8-ounce can sliced mushrooms

Saute meat, onions, and celery in a skillet until meat is done and onions and celery are transparent. Open chestnuts and drain (save the liquid); slice chestnuts, drain mushrooms (save the liquid). Add enough water to the liquid saved from the water chestnuts and mushrooms to amount to 2 cups of liquid. Mix rice, salt, pepper, chestnuts, and mushrooms into the cooked meat mixture and pour the 2 cups liquid and the Soy sauce over the above ingredients and mix thoroughly. Put in casserole and bake in oven 1 hour at 350°.

Ethrelene Reid
Floorcovering Div.
Greenville

SWEET POTATO SOUFFLE Excellent served with Oriental Beef and Rice Casserole

3 cups cooked mashed sweet potatoes
2 eggs
1 teaspoon vanilla
1/2 cup sweet milk

Combine all together; pour into a 12 x 12 inch baking dish and sprinkle with topping.
TOPPING:
1/3 cup softened butter (margarine)
2/3 cup brown sugar
1/3 cup flour (plain or self-rising)
1 cup chopped nuts

Mix softened butter with brown sugar, flour and nuts. Sprinkle over sweet potato souffle and bake in over 30 minutes at 350°

Ethrelene Reid
Floorcovering Div.
Greenville

ALL IN ONE CASSEROLE

1 medium cabbage (shredded)
1 pound ground beef
1 chopped onion
1/2 cup uncooked rice
1 can tomato soup
1 can water
Salt and pepper to taste

Place shredded cabbage in greased baking dish. Brown hamburger and onions; stir in rice; place mixture in layer over cabbage. Combine soup and water. Pour over beef layer. Cover and cook 1 hour at 350°

Nancye Gery
Danville

HAMBURGER? LET'S HAVE STEAK TONIGHT

2 pounds ground beef
1 envelope dry onion soup mix
1 small can mushrooms (sliced)
1 cup bread or cracker crumbs
2 eggs
2 tablespoons margarine
2 or 3 tablespoons flour - enough to make paste for gravy
2 cups water
Salt and pepper to taste

In a large mixing bowl combine ground beef, soup mix, bread or cracker crumbs and eggs. Shape into patties. Using a very large cast iron skillet melt margarine; brown patties cooking until well done. Remove patties from skillet; add flour stirring and cooking until light brown. Add water, mushrooms and their liquid while constantly stirring until gravy is smooth. Return patties to skillet, cover and simmer on low heat for 60 minutes. Very good served with steamed rice or mashed potatoes. Serves 5 to 6 people.

Charlene Davis
Benton, Ala. Plant

ROMAN DELIGHT CASSEROLE

1 1/2 pounds ground beef
1 can stewed tomatoes
1 large can Franco-American spaghetti with cheese sauce
1 medium onion
1/4 pound sharp cheese

Brown meat and onion in frying pan. In casserole place one layer of meat and onion, then tomatoes, then spaghetti, then cheese until all ingredients are used. Bake at 350° for one hour. Stir often.

Linda Bowen
Danville

TEXAS HASH

1 pound ground beef
2 cups sliced onions
1 green pepper, cut into thin strips
1/2 cup rice (uncooked, regular)
2 teaspoons chili powder
2 teaspoons salt
pepper to taste
1 can (16 ounces) tomatoes

In large skillet, brown beef, onions, and green pepper breaking up meat with a large spoon as it cooks. Pour off excess fat. Stir in rice. Add chili powder, salt, pepper and tomatoes. Heat to boiling, reduce heat, cover and cook 30 minutes until rice is tender.

Delores Sears
Woodside
Anderson, S.C.

MEAT LOAF

1 1/2 pounds ground meat
1 packet Lipton Onion Soup mix
1 large egg

Mix the above together and bake in meat loaf pan for about 1 1/2 to 2 hours at 350° F.

Otis A. Brathwaite
New York

MEAT LOAF ON A STICK (Outdoor Cooking)

To one pound of hamburger add one egg, 1/2 chopped green pepper, spices and even some bread crumbs, milk. Mold the hamburger mix about one inch thick around the end of a stick and wrap foil tightly around the meat. Hold the meat near the coals turning often to cook evenly.

Annie Dix
Danville

IMPOSSIBLE CHEESEBURGER PIE

1 pound ground beef
1 1/2 cups chopped onion
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup shredded Cheddar cheese (about 4 ounces)
1 1/2 clus milk
3/4 cup Bisquick baking mix
3 eggs

Heat oven to 400°. Lightly grease pie plate, 10 x 1 1/2 inches. Cook and stir ground beef and onion until beef is brown; drain. Stir in salt and pepper. Spread in pie plate; sprinkle with cheese. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean, about 30 minutes. Let stand 5 minutes before cutting. Refrigerate any remaining pie. 6 to 8 servings.
NOTE: If using pie plate, 9 x 1 1/4 inches, decrease milk to 1 cup, baking mix to 1/2 cup and eggs to 2.

Elizabeth Owings
Corporate Offices
Greenville, SC

DUTCH MEAT LOAF

1 1/2 pounds ground meat
1 onion, chopped
1/2 can tomato sauce
1 egg, beaten
1 teaspoon salt
1/2 teaspoon pepper
Dash Worcestershire sauce
1 cup fresh bread crumbs

Mix all above ingredients; form into loaf. Place in shallow baking dish and start baking in 325° oven while combining the following:

1/2 can tomato sauce
1 tablespoon prepared mustard
1 sauce can water
2 tablespoons vinegar
2 tablespoons brown sugar

Pour this sauce over meat loaf; bake about 1 hour more, basting occasionally.

Linda Vernon
Danville

SWISS STEAK

1 can of tomatoes
1 medium size onion, chopped
2 celery stalks, cut in small pieces
1 green pepper, chopped
1 large carrot, thinly sliced
Round steak, cut in 1/2 inch strips and floured
salt and pepper to taste

In a large skillet brown steak strips on one side and then place in a covered baking casserole dish. Combine all vegetable ingredients and pour over steak strips. Add salt and pepper. Cover and place in oven at 350° for one hour. Better if prepared and stored in refrigerator overnight before serving.

Linda Vernon
Danville

To prevent scratching of Teflon pans, place plastic coffee can covers between them when storing.

Windows will streak if washed when the sun is directly on them.

SPAGHETTI SAUCE WITH MEATBALLS

Sauce:
1 large onion
2 large cans tomato sauce - 2 cans of water
1 can tomato paste - 1 can of water
salt and pepper to taste
Parsley flakes - shake in small amount
Romano cheese - shake in desired amount (can substitute with Parmesan)

Saute onion in small amount of oil (also small clove of garlic if desired but remove garlic before adding tomato sauce); add rest of the ingredients. Let summer while you mix up the meatballs.

Meatballs:
3 pounds meat loaf mixture (one pound beef, one pound of veal, one pound pork)
1 medium onion chopped fine
1 egg
1 slice of bread
salt and pepper
Parsley flakes - shake in small amount
Romano cheese - shake in about three or four generous shakes
Water - just enough to make mixture very soft

Mix all ingredients like you would for a meat loaf. Form into balls about 1 1/2 inches in diameter. Drop into sauce. Do not stir for about 30 minutes, then give the meatballs time to cook enough to stay together. Cook about 3 or 4 hours or until desired consistency.

Janice Snook
Warp Knit
Burlington

Parsley can be frozen. Just wash it, trim the stems, dry in a paper towel, and roll it up in foil.

A QUICK SPAGHETTI RECIPE

1 Box spaghetti
1 pound hamburger
1 large onion (chopped)
1 can cream of Mushroom soup
3 cans tomato sauce
garlic salt
pepper and salt to taste

Brown onion and hamburger. All salt, pepper, and garlic; than add soup and sauce. Let simmer for 10 to 15 minutes. Prepare spaghetti according to directions on package.

"There are always your own little private touches you can add if desired."

Willie Cassada (retired)
Danville

SAUCE FOR SPAGHETTI

1 pound ground beef
1 medium onion)
1 medium green pepper) Saute
1 jar mushrooms
1 medium can tomato paste
1 medium can tomato sauce
1 small jar chopped olives
1 teaspoon chili powder
1 teaspoon garlic salt
1/2 teaspoon black pepper
1 teaspoon sugar

Combine ingredients. simmer for 30 minutes. Serves 3 - 4.

Bonny Wright
Corporate
Greenville, SC

SPAGHETTI SAUCE AND MEAT BALLS

1 pound hamburger
1 can tomato paste
2 buttons garlic (very finely chopped)
1 large onion (chopped)
2 blades celery (1/4 teaspoon celery seed if you do not have celery)
1 green pepper (chopped)
1/4 teaspoon Oregano
1/4 teaspoon Marjoram
Sprinkle of Thyme
1 Bay leaf
bread crumbs (1 slice bread)
1 egg

Mix into hamburger onion, green pepper, celery, 1 close garlic few bread crumbs and egg, salt and pepper to taste. Make into balls and brown in skillet on all sides. Leave some onion, green pepper and celery out to fry loosely with meat balls. Also the other button of garlic. Stir often so not to burn and then add tomato paste and water to make soupy and up to top of pan. Then add the spices and salt and pepper to taste. Cook until thick; then add to cooked draimed spaghetti; sprinkle on grated cheese.

Mrs. Dalton R. Taylor
Danville

SPAGHETTI SAUCE

(Best prepared in electric frying pan or Crock pot)
Can be frozen.

2 cans Hunts Tomato Sauce
1 can Hunts Tomato Sauce with Herbs
1 jar Ragu Spaghetti Sauce (optional)
1 package spaghetti sauce seasoning mix
1/4 cup sugar
1/2 teaspoon salt
1/8 teaspoon Oregano
1/8 teaspoon parsley flakes

1/2 onion (finely chopped)
2 pounds hamburger
1/2 green pepper (finely chopped - Optional)
1/4 teaspoon black pepper
1 tablespoon butter

Fry hamburger in pan and drain off grease. Mix with rest of ingredients. Cook for one hour in electric frying pan or all day in Crock pot.

Kathy Sutherland
Danville

BUSY DAY SPAGHETTI SAUCE

1 1/2 pounds ground beef
1 large onion (chopped)
1 medium bell pepper (chopped)
1 cup fresh or canned mushrooms or mushroom pieces
1 2½ package Chef Boy-Ar-Dee spaghetti sauce mix
1 15 ounce can tomato sauce
1 3/4 cups hot water

Brown beef, onion, bell pepper and mushrooms until tender. Add tomato sauce and water; add sauce mix and stir well.
Cover and simmer for 10 to 15 minutes

Serves 4.

Janice Gaillard, R.N.
Liberty, SC (Clinic)

Stains from ball point pen can be removed by sponging with sour milk or vinegar and milk. Repeat.

Remove crayon marks from painted walls with lighter fluid.

MEAT BALLS AND SAUCE FOR SPAGHETTI

1 pound chopped beef
1 pound chopped pork
1 pound sausage - 1/2 sweet, 1/2 hot
(optional - some spare ribs)
2 slices white bread (crust removed) moisten in water, drain water when adding to mixture.
Approx.
1 teaspoon salt)
1 teaspoon pepper) add to taste
1 teaspoon garlic powder)
2 eggs
1 cup grated Parmesan cheese
chopped parsley - fresh is best, or dehydrated flakes
seasonings: pinch of Thyme, Oregano, Rosemary
If mixture is too thick, add a little milk.

Mix meat in bowl. Add bread and mix. Add salt, pepper, garlic powder and seasonings. Add parsley, grated cheese. Mix well; add eggs and mix well. If a bit too dry add a little milk.
Roll into balls about 1 1/2 to 2 inches in size. (do not make too big). Put a little oil into frying pan; brown meatballs. When meatballs are brown, drain and put in sauce.

In same oil brown sausage, some sweet, some hot. When done, put into sauce.

Sauce

Ingredients:
2 two pound cans of peeled tomatoes in tomato puree.
1 can Contadina tomato paste (small 6 ounce can)
Oregano, Basil, Bay leaf.
Pinch of sugar - salt and pepper to taste

Put tomatoes into blender for about 2 seconds, enough to chop up whole tomatoes; put mixture into large pan or pot; LOW FLAME and cover; put a little oil into frying pan and start browning the sausage. When done, drain and put into tomato sauce. With same oil brown meat balls. As meatballs brown, drain and put into sauce.

When done - in the oil and drippings left in frying pan, ADD tomato paste and stir until paste becomes brown. (It will curdle - do not over cook.) Add this mixture to sauce. Mix well but easy as to not break meatballs already in sauce. Add Oregano, Basil, Bay leaf, pinch of sugar, salt and pepper. Stir and cover.

Let simmer for about 2 hours. Stir carefully occasionally. If too watery, remove cover slightly. If too thick, add water and stir.

Cook spaghetti or macaroni in boiling water. When done, drain and add sauce. Stir and add some grated cheese. ENJOY!

Zina V. Sisto
New York Office

SAUSAGE SPAGHETTI SAUCE

2 15-ounce cans tomato sauce
2 6-ounce cans tomato paste
1 4½-ounce jar of sliced mushrooms
1 large onion (diced) or 3 tablespoons Instant Minced onic
3/4 teaspoon granulated garlic
3/4 teaspoon Parsley flakes
1/2 teaspoon Oregano
1 teaspoon Basil
1/2 teaspoon salt
1/8 teaspoon pepper
1 pound Hillshire Farm Smoked Sausage (either original or beef)

Combine all ingredients - except Sausage and simmer for 2½ - 3 hours. (Cover if you think the sauce is becoming too thick, usually after 45 minutes to an hour) Slice the sausage thinly and add to the sauce about an hour before serving time. The sausage is already fully cooked. This adds a different flavor to the sauce that makes a good dish even better.

Mrs. Steve Hand
Danville

GRANDMA'S CASSEROLE (Lasagna)

1 cup chopped onions
1 chopped green pepper
2 tablespoons margarine
1 1/2 pounds lean ground beef
1 teaspoon garlic salt
1 teaspoon Oregano
1 teaspoon Italian Seasoning
1 tablespoon sugar
1 teaspoon Tabasco
1 quart of 1 can whole tomatoes
1 can (15 ounce) tomato sauce
1 1/2 cups water
1 package (8 ounce) uncooked wide noodles
1 package (8 ounces) Mozzarella Cheese, sliced

In Dutch Oven, saute onions and pepper in margarine for 3 minutes. Add beef and brown meat, breaking up meat with spoon as it cooks. Add garlic salt, salt and pepper to taste, Oregano, Italian Seasoning, sugar and Tabasco. Stir in tomatoes, tomato sauce and water. Heat mixture to boiling, reduce heat and simmer 40 minutes. Into a 13 x 9 x 2 inch pan, layer (2 layers of each) tomato meat mixture and uncooked noodles. Top with cheese. Make sure noodles are well covered by sauce. Cover pan with foil and bake in preheated 350° oven for 45 minutes.

Lottis Moss
Danville

LASAGNE

2 pounds ground beef
1/2 cup chopped onion
2 (6 ounce) cans tomato paste
2 (8 ounce) cans tomato sauce
1 cup canned mushroom pieces (drained)
2 teaspoons crushed basil
2 teaspoons parsley flakes
1 teaspoon salt

1 teaspoon Oregano
1/2 teaspoon garlic salt
1/2 teaspoon pepper
2 cups creamed cottage cheese
2 cups shredded Mozzarella cheese

Brown beef and onion and drain. Add tomato paste and sauce, mushrooms and seasonings. Simmer 15 minutes. Meanwhile, cook lasagne as directed (will need about 8 lasagne noodles).
In a 13 x 9 x 2 inch pan alternate layers of lasagne, meat misture, cottage cheese and Mozzarella cheese - ending with cheese. Bake at 350° for 25-30 minutes until cheese is melted.
Serves 8.

Janice E. Gaillard, R.N.
Liberty, SC

LASAGNA

1 pound ground beef
1/2 cup chopped onion
1 (16 ounce) can tomato sauce
1 (16 ounce) can tomato paste
1/2 cup water
1/2 teaspoon garlic salt
1 teaspoon Oregano
1/4 teaspoon black pepper
2 large Bay leaves
1 teaspoon sweet Basil
salt and sugar to taste
1/2 pound Lasagna noodles cooked
6 ounces Cheddar cheese - grated
6 ounces Mozzarella cheese - grated

Brown beef and add onion. Cook until tender. Add garlic, Oregano, black pepper, Bay leaves and Basil. Add water, tomato sauce and tomato paste. Add salt and sugar to taste. Simmer for 30 minutes. Cook noodles according to package directions. Place in baking dish in layers - noodles, sauce and cheese. Bake at 350° for 30 minutes

Sandra Davis
Danville

LASAGNA

2 pounds Lasagna noodles
3 cans whole tomatoes (35 ounces each)
2 1/2 to 3 pounds Ricotta
2 pounds Italian sausage with fennel seeds
1/4 cup olive oil
3 eggs
1/2 cup plain Italian breadcrumbs
2 or 3 Basil leaves
1 1/4 pounds chopped chuck
1 pound shredded Mozzarella cheese
salt and pepper to taste
1 teaspoon sugar
Fresh or dry parsley
1 whole onion
1 garlic clove
1/2 cup grated Romano cheese

Butter a large roasting pan (15" x 10½") and set aside.

In large sauce pot, saute sausage and 1/2 clove of the garlic in oil. Cook slowly. Discard garlic. Meanwhile, combine chuck, 3 eggs, chopped parsley, other half of garlic chopped fine (optional), salt, pepper, and 2 or 3 tablespoons of Romano cheese. Mix thoroughly and roll into meatballs. Brown with sausage until cooked. Discard any grease - do not wash pot. Strain tomatoes and add to meat with Basil, whole onion, sugar, and salt to taste. Bring to a boil, then lower the heat and let simmer for 1-1/2 hours covered. Remove meat - slice sausage thinly and break meatballs into pieces. Set aside but do not add to sauce.

Meanwhile, cook noodles in boiling salted water and a teaspoon of oil. Cook for 12 to 15 minutes. Drain thoroughly, rinse with cold water and drain again. *Arrange about 1/3 of the noodles in the bottom of the buttered roasting pan to make a solid layer. Spread a ladle of sauce over the layer of noodles covering the noodles. Add some

sausage and meatball mixture, sprinkle Romano cheese evenly, Mozarella cheese, and "dot" with teaspoonsful of Ricotta - do not spread. Repeat layers from * 2 or 3 more times. Top with cheese. Reserve extra sauce.

Bake uncovered in 350° oven for 45 to 60 minutes. Should be moist -- not dry. Remove from oven. Let settle a few minutes and then cut into rectangles to serve.

Makes 10 to 12 main dish servings.
NOTE: Recipe can be cut in half - using a smaller casserole.

Marie Truilo
New York

LASAGNE

3 pounds hamburger
2 medium onion, chopped
1 large can tomato paste
2 tablespoons Italian seasoning
1 teaspoon garlic salt
2 cups cottage cheese mixed with 1 egg
1 pound Mozzarella cheese
1 large can Parmesan cheese
1 pound package Lasagne noodles

Brown hamburger and onion (salt and pepper to taste). Add tomato paste, 2 cans water and spices. Simmer 45 minutes. Cook noodles according to package directions. Add 1 tablespoon of cooking oil to water to keep noodles from sticking and breaking. In a greased pan, cover bottom with noodles. Spread sauce over noodles. Spoon on cottage cheese mixture, then Mozzarella cheese and Parmesan cheese. Make layers until pan is full. End with sauce and cheese. Bake 30 minutes at 350°. Let stand 15 minutes before cutting.

Nelline Cable
Burlington, NC

STEAK AU POIVRE

4 filet mignon steaks
2 to 3 tablespoons cracked peppercorns
butter
1/3 cup brandy
1 tablespoon beef bouillon
1 tablespoon red wine
2/3 cup sour cream

Press steaks on both sides with cracked peppercorns and let stand 10 minutes. Rub frying pan with beef fat until pan is barely greased. Sear steaks quickly then finish cooking. Pour 1/3 cup brandy into pan and ignite.

Remove steaks to warm platter. Add 1 tablespoon broth to pan and cook 1 minute. Remove from heat and add 1 tablespoon butter. When melted, add sour cream. Heat and pour over steaks.

Linda C. Fashbaugh
Arlington, VA

STEAK DIANE

2 tablespoons clarified butter
1/4 pound mushrooms, sliced
2 tablespoons chopped green onion
1/2 teaspoon chopped chives
1 teaspoon Parsley
2 fillets of beef (4 ounces each)
1/4 cup Cognac
1/4 teaspoon Worcestershire sauce
1 tablespoon bottled meat sauce (Escoffier Sauce Robert)
1/4 cup beef broth
2 tablespoons Sherry
1/2 teaspoon salt
1/4 teaspoon pepper

Brown butter, add mushrooms, shallots, chives and parsley; cook 2 minutes. Add Fillets and

cook to desired doneness; add cognac, ignite, than add Worcestershire sauce and meat sauce. Add broth, Sherry, salt and pepper; cook 2 minutes.

Linda C. Fashbaugh
Arlington, VA

STEAK ROLL UPS

1/2 cup bread crumbs
1/4 teaspoon salt
1/8 teaspoon pepper
4 pieces cubed steak
3 tablespoons fat
1 can Cream of Mushroom Soup
1 cup water

Combine bread crumbs, salt and pepper; place on steak; roll up; secure with toothpick. Brown in fat;add soup and water; simmer for one hour. Yield: 4 servings

Evelyn Crittendon
Danville

SUKAYAKI

1 package frozen whole spinach
1 medium size cabbage
1 can water chestnuts
1 can bamboo shoots
1 can bean sprouts
1 bunch scallions
1 can mushrooms
1 tablespoon sugar
1 pound round steak
1 beef boullion cube
soy sauce

Have meat cut thin as possible, brown in 3 tablespoons of grease - add spinach, cut cabbage in strips, cut onions, add these to above; add boullion cube, water chestnuts, bamboo shoots, bean sprouts, mushrooms. Cook slowly about 20 minutes. Season to taste with soy sauce.

Lois Allen
Danville

PEPPER STEAK

2 round steaks. Cut into small pieces
1 large onion chopped
1 large bell pepper chopped
3 cups water
1 package brown gravy mix (package)
2 tablespoon Worcestershire sauce

Cook in slow cooker over night.
Serve over rice or noodles

Ramona Moore
Greenville, SC

CROCK-POT SWISS STEAK

1 large onion sliced
1 can stewed tomatoes
3 pounds flank steak cut in serving pieces and floured
salt and pepper to taste
(1 tablespoon quick-cook Tapioca) optional

Layer onion, meat and tomatoes in crock-pot. Cook on Low for 6 to 8 hours.

Hint for added thickness of gravy. Remove meat and tomatoes and add flour to mixture, turn on high for 10 to 20 minutes, stirring occasionally. Serves 4 to 6 people.

Karen Stone
Danville

Place cracked china in pan of milk and boil for 45 minutes; crack will disappear and dish will become stronger.

OVEN BARBEQUED SPARERIBS

1 tablespoon chili powder
1/2 teaspoon salt
1 tablespoon celery seed
1/4 cup brown sugar, firmly packed
1 teaspoon paprika
3 to 4 pounds spareribs
1/2 cup red table wine
1 (10½ ounce) can condensed tomato soup

Combine chili powder, salt, celery seed, brown sugar and paprika; rub over spareribs. Broil 5 minutes on each side about 6 inches from heat. Place bone side down in roasting pan. Combine wine and undiluted soup, brush spareribs with part of sauce. Bake in a moderate oven (350°) for one and one-half hours. Baste and turn ribs every 30 minutes. Reduce heat to 325° during last half hour of cooking.
Serves 4 - 6

George Maurakis
Danville

COUNTRY STYLE STEAK

Cubed steak (1 piece for each person)
1 can golden Mushroom soup
1 onion

Lightly flour steak, brown in small amount of cooking oil. Chop up onion and add to pan stirring constantly until soft. Add soup and mix well. Add 1 can water and cook until very tender.

Imogene Snodgrass
Chickamauga, GA

Remove lipstick stains from table napkins with rubbing alcohol.

BEEF TIPS ON RICE

1 pound of sirloin tip steak, cut into strips
1 onion, chopped
1/2 stick butter
2 tablespoons flour
1 can cream of mushroom soup
1 tablespoon ketchup
1 tablespoon Worcestershire sauce
1 cup water

Brown meat and onion in butter. Add remaining ingredients and simmer for 40 minutes or until tender. Serve over hot rice. Serves 4

Elaine Wade
Danville

BEEF STROGANOFF

1 piece round steak (cubed)
1 medium onion
1 small jar mushrooms
1 tablespoon butter
salt and pepper to taste
1 can beef consomme
1 can water
1 half pint sour cream

Brown the onions and mushrooms in 2 tablespoons butter. Remove from skillet and set aside. Brown floured steak in 2 more tablespoons butter; pour in consomme, turn on low heat and simmer 1½ hours (covered). Pour in sour cream and heat thoroughly. Serve over rice or noodles as a gravy.

Louise Roberts
Beattie Plant

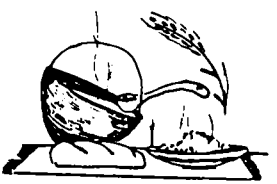
(STEFADO) ONION STEW (Greek) Serves 6

3 pounds lean beef stew meat cut into 1½ inch cubes
salt and pepper
1/2 cup butter
2 1/2 pounds small onions peeled
1 6 ounce can tomato sauce
1/3 cup red table wine
2 tablespoons red wine vinegar
1 tablespoon brown sugar
3 cloves garlic minced
1 Bay leaf
1 small cinnamon stick
1/2 teaspoon whole cloves
1/4 teaspoon ground cumin
2 tablespoons currants or raisins

Season meat with salt and pepper. Melt butter in dutch oven or heavy kettle with cover. Add meat and coat with butter, but do not brown. Arrange onions over meat. Mix tomato sauce, wine, wine vinegar, sugar, and garlic. Pour over meat and onions. Add bay leaf, cinnamon, cloves, cumin and currants. Cover onions with a place (to hold them intact), cover kettle and simmer 3 hours or until meat is tender. (Do not stir.) As you serve, stir sauce gently to blend.

NOTE: Delicious served over steamed rice.

George Maurakis
Danville



BASIC CROCK-POT BEEF STEW

1-1/2 to 2 pounds stew cubes
3 potatoes cubed
2 to 3 carrots sliced
1 can cream of mushroom soup
1 tablespoon quick cook Tapioca
salt and pepper to taste

Place carrots and potatoes in crock pot, then layer meat and soup. Sprinkle with Tapioca.

Cook on Low 6 to 8 hours. Serve over rice.
NOTE: More ingredients can be added for personal taste. Example: peas, celery, onion.

Karen Stone
Danville

BEEF IN WINE SAUCE

2 pounds stew beef cut in mini-cubes
1 can (8 ounce) tomato sauce
1 1/2 cuts water
1 cup cooking Sherry
1 envelope dry onion soup mix

Combine all ingredients in a 2 quart casserole. Bake 2 hours at 325°. (Expect a liquid reduction in the sauce). Serve over hot buttered noodles or rice.

Hazel Crenshaw
Norris Plant

To prevent gummy noodles, rice, macaroni, and spaghetti, add two teaspoons of cooking oil to the water before cooking.

A little vanilla poured on a piece of cotton and placed in the refrigerator will eliminate odors.

"HYCO" MARINATED ROAST

3 to 5 pounds London Broil roast (or chuck)
1/2 cup strong coffee
1/2 cup soy sauce
1 teaspoon Worcestershire Sauce
2 tablespoons vinegar
1 tablespoon sesame seeds
1 large onion, chopped

Sprinkle meat with tenderizer. Brown sesame seeds in butter and then add other ingredients and pour over roast. Let stand at room temperature, turning every few hours - all day or over night.

Charcoal broil until medium rare, which usually takes about 45 minutes. Slice into strips. When ready to serve, pour warm marinade sauce over.

Serves 6 to 8. (Depending on size of roast)

Mrs. Lester A. Hudson, Jr.
Danville

MEXICAN CASSEROLE

1 pound hamburger
1 can yellow corn
1 can tomatoes (drained)
1 package cornbread mix
salt and pepper to taste

Brown hamburger and drain off fat. Add corn and tomatoes and cook until bubbles. Pour into greased casserole dish. Prepare cornbread according and pour over hamburger mixture. Bake same as directions on cornbread mix. NOTE: Chili powder can be added for extra zest.

Karen Stone
Danville

BARBECUED MEAT PATTIES

Mix together:
1 1/2 pound ground beef
3/4 cup quick uncooked oats
1 cup evaporated milk
1 1/2 teaspoon salt
1/4 geaspoon pepper

When milk is absorbed, shape into patties and brown slowly in small amount of fat. Cover with sauce made of:

1/2 cup chopped onion
2 tablespoons Worcestershire sauce
2 tablespoons vinegar
2 tablespoons sugar
1 cup catsup
1/2 cup water

Cook slowly (covered) about 1/2 hour turning meat once or twice in sauce. (Sauce does not have to be cooked before pouring over meat).

Mary Parrott
Danville

CHILI TORTILLA

1/4 stick margarine melted in large skillet
ADD;
1 package (Medium) Tortilla chips; coat with margarine; add 6 eggs beaten; stir until done.
ADD: fresh ground tomatoes or 1 cup tomato juice; 1/4 teaspoon salt; 4 ounces shredded Cheddar cheese; one medium chopped onion.

Pour into baking dish and sprinkle with more shredded cheese. Bake 425° for 30 minutes.

Nancy Y. Hale
White, GA

WILD CARD CHILI

1 pound chopped beef
1/2 cup chopped onion
1 (16 ounce) can red beans
1 (16 ounce) can refried beans
1 (8 ounce) can tomato sauce
1 cup water
1 teaspoon chopped hot red peppers
1/2 teaspoon each salt and garlic salt
1/8 teaspoon each pepper and cayenne
3 tablespoons chili powder
1 tablespoon molasses

Cook beef with onions in a dutch oven. Pour off fat. Add remaining ingredients, cover and simmer for one hour, stirring occasionally.

Makes 6 servings.

Deborah McGhee
Danville

MACARONI AND BEEF CASSEROLE

Brown: 1 pound hamburger and drain
Add: 1 medium can Hunt's tomato sauce and bits
1 medium onion (optional)
1 small can Hunt's tomato sauce w/onions
(2 if needed for better consistency)
Several dashes of: Garlic powder
Oregano
Parsley flakes
Salt and pepper

Add 1/2 package Spaghetti powdered mix.
Let simmer while you cook one small box macaroni. Place macaroni in large casserole dish. Pour in sauce mixture. Blend well. Bake at 325° for 25 to 30 minutes.

Launa Marshall
Danville

HOT CHILI CASSEROLE

1 pound ground beef
1 tablespoon finely chopped onion
1 package of hamburger helper mix for chili totato
2 cups hot water
1 can (16 ounces) whole tomatoes
1 can (15½ ounces) kidney beans
1 cup crushed corn chips (optional)

Heat oven to 400°. Cook and stir ground beef and onion in a 10-inch skillet until beef is brown; drain. Stir in macaroni, sauce mix; water and tomatoes (with liquid); break up tomatoes with fork. Add kidney beans (with liquid). Heat to boiling. Pour into ungreased 3-quart casserole or baking dish 13 x 9 x 2 inches. Cover and bake 30 minutes; stir gently. Sprinkle with corn chips (if used). Serves 6.

Patty Coleman
Danville

CHILI BEANS

1 pound ground beef
1 cup chopped onions
1 cup chopped green peppers
1 can (8 ounces) tomato sauce
2 teaspoons chili powder
1 teaspoon salt
1/8 teaspoon cayenne red pepper
1/8 teaspoon paprika
1 can (15½ ounces) pinto beans, drained

In large skillet cook and stir meat, onion and green pepper until meat is browned and onions tender. Drain off fat. Stir in remaining ingredients except pinto beans. Heat to boiling. Reduce heat; cover and simmer two hours, stirring occasionally. Stir in pinto beans, heat thoroughly. (If crock-pot is available, place ALL ingredients in pot after hamburger is browned and cook on low

for approximately 6 to 8 hours.

Martha Hupp
Danville

CHILI BEANS

1 1/2 to 2 pounds hamburger
2 or 3 medium cans kidney beans
2 big cans tomato sauce
1 small can tomato paste
chili powder
salt, pepper
red pepper (crushed, ground)
garlic powder
medium onion
1/2 green pepper

Brown hamburger, add onions and green pepper. Add kidney beans, tomato sauce and paste, add spices (use according to your individual taste). Boil for 15 minutes. Simmer for 30 minutes.

Elaine Wade
Danville

BARBECUED BEANS

1 pound ground beef
1/2 cup chopped onions
1/2 teaspoon salt
1/4 teaspoon black pepper
1 (28 ounces) can pork and beans
1/2 cup tomato catsup
1 tablespoon Worchestershire sauce
2 tablespoon vinegar
1/2 teaspoon hot sauce

Brown beef and onions; pour off drippins. Add remaining ingredients. Mix well. Pour into 1½ quart casserole. Bake at 350° for 45 minutes. Yields 6 servings.

Lila Chattin (retired)
Danville

STUFFED HAMBURGER ROLL

2 pounds hamburger
1 package dried onion soup
1 green pepper (cut fine)
1 egg
1 package poultry stuffing
2 cans cream of chicken soup

Mix hamburger with dried onion soup. Add pepper and egg. Pat meat out flat on wax paper. Mix poultry stuffing with 1 can of chicken soup. Spread on meat and roll. Put this in casserole dish and cover with one can of chicken soup and bake at 350° until well done. (About 2 hours.) Yields 6 servings.

Lila Chattin
Danville

IMPOSSIBLE CHEESEBURGER PIE

1 pound ground beef
1 1/2 cups chopped onion
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup shredded Cheddar cheese
1 1/2 cups milk
3/4 cup Bisquick baking mix
3 eggs

Heat oven to 400°. Lightly grease pie plate (10 x 1½"). Cook and stir ground beef and onion until beef is brown; drain. Stir in salt and pepper. Spread in pie plate; sprinkle with cheese. Beat remaining ingredients until smooth. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean; about 30 minutes. Let stand 5 minutes before cutting. Refrigerate any remaining pie. 6 to 8 servings. NOTE: If using 9 x 1¼" pie plate, decrease milk to 1 cup, baking mix to 1/2 cup and eggs to 2.

Bonnie Bray
Danville

BEEF AND NOODLE CASSEROLE

1 pound ground beef
1 medium onion
1 can tomato soup
1/2 can water
About 1 cup noodles
Sliced and grated American Cheese

Fry meat and onion until brown. Keep turning and season with salt and pepper and grated cheese. Have noodles cooked in salted water and drain. Pour into fried meat and add tomato soup, water, and mix well. Place in casserole and lay sliced cheese on top. Bake in 350° oven about 30 minutes or until cheese melts.

Helen Herndon
Danville

MARZETTA

2 pounds ground beef
1 pound ground veal
1 pound ground pork
2 large green peppers (chopped)
4 medium onions (chopped)
1 stalk celery (chopped)
3 tablespoons butter
2 boxes flat narrow noodles
3 cans tomato soup
1 pound sharp cheese, grated
2 cans mushroom soup
Almonds
season to taste

Saute celery,onion,and pepper in butter until tender. Add meat and cook until done;add 1/2 cheese. Cook noodles separately, add tomato soup and noodles to meat mixture, put in casserole dish. Put mushroom soup on top. Sprinkle cheese and almonds on top.Put in oven until cheese browns. Makes three 2-quart casseroles.

Betty Gilstrap
Norris

HAMBURGER "GOO"

1 pound ground beef
1 cup diced celery
1 cup diced onion
1 tablespoon brown sugar
2 tablespoons vinegar
1/2 teaspoon dry mustard
3/4 cup catsup

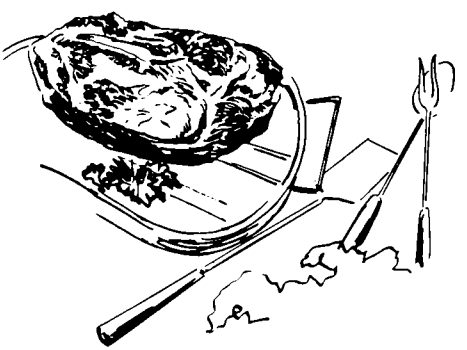
Brown meat, celery and onion. Add other ingredients. Simmer 20 minutes. (Like Sloppy Joes, but better!!)

Doris Griggs
Danville

JEANNIE'S PEPPER STEAK

1 1/2 pounds round steak (sliced thin, rolled in flour/salt/pepper.)
2 medium green peppers (sliced thin) Brown together. Simmer 15 minutes, add 2 tablespoons Worcestershire sauce. On the side, mix 1 package Lipton Onion Soup with water. Add to steak with 1 can sliced mushrooms, 1 can Franco-American brown gravy and 1 can mushroom gravy. Simmer, Serve over rice.

Doris Griggs
Danville



MRS. GAVER'S MEAT LOAF

1 1/2 pounds hamburger or ground Chuck
1 cup bread crumbs or 1/4 cup oatmeal 3/4 cup Ritz crackers
2 medium onions
1/2 can tomato sauce
1 egg well beaten
1 1/2 teaspoon salt
1/4 teaspoon pepper
3 tablespoons Worcestershire Sauce

Bake 1 1/2 hours at 350°.

Sauce:
1/2 can tomato sauce
Fill can with water
2 teaspoons regular mustard
2 tablespoons vinegar
2 tablespoons brown sugar

Put 1/2 of sauce in meat to begin - bake 1 hour and then put on other 1/2 of sauce.

Jeanette Goodson
Danville

HAMBURGER PIE

Brown one pound of ground beef in skillet and drain. Add to ground beef 1 can tomato soup or 1 can tomato sauce or 8 ounces barbecue sauce. Add one small can drained green peas, 1/2 cup chopped onions, 2 tablespoons Worchestershire sauce (optional). Put entire mixture in casserole dish and top with 1 small package of instant mashed potatoes made up according to directions on package or top with regular mashed potatoes. Put in 350° oven 'till top of potatoes brown like meringue. (about 15-20 minutes)

Karen Compton
Danville

HEARTY CASSEROLE

Cook in boiling water 6 to 7 minutes:
- 1 cup elbow macaroni
- 2 medium onions, quartered
- 1 teaspoon salt

Drain.

In skillet saute until meat turns grey:
- 1 pound ground chuck
- 2 tablespoons margarine
- 1 small onion, chopped

Stir in:
- 1/2 teaspoon salt
- dash of pepper
- 1 cup catsup
- 1 1/2 teaspoons prepared mustard

Add macaroni and onion mixture. Put into buttered dish. Cover with grated cheese. Bake 15 to 20 minutes at 375°.

Janice H. Poteat
Danville

HAMBURGER STEW

3 medium potatoes sliced thinly
4 medium carrots peeled and sliced thinly
1 small onion chopped
1 can English peas, drained
1 pound ground beef browned and drained
salt to taste
1 medium can tomato soup
1 can warm water

Place in crock-pot in layers. Do not mix. Spread tomato soup over top; add water; cook for 7 hours. Stir just before serving.

Geraldine Riddle
Furman
Fountain Inn, SC

HAMBURGER CASSEROLE

3 tablespoons margarine
1 (8 ounce) package of egg noodles
1 pound hamburger
1 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon basil
2 (8 ounce) cans tomato sauce
1/2 pint cottage cheese
1/2 pound cream cheese
1/2 cup sour cream
1 tablespoon poppy seeds
1/3 cup chopped onions
1/3 cup chopped green peppers

Brown hamburger in margarine (should take about 5 minutes. Mix in salt, pepper, basil and tomato sauce. Set aside hamburger mixture. Cook noodles as directed on pacakge. Combine in bowl with cottage cheese, cream cheese, sour cream and poppy seeds. Put noodle mixture in lareg casserole dish. In a saucepan cook chopped onion and green pepper until soft. Add to noodle mixture. Spread meat mixture over noodles. Bake at 350° for twenty minutes or until done on top. Serves 6.

NOTE: Cooked pieces of turkey or chicken and chicken broth may be substituted for meat and tomato sauce.

Vicki Mellott
Arlington, VA



POOR MAN CASSEROLE

1 pound ground beef
3 medium potatoes sliced
1 #303 can garden peas
1 medium onion sliced
1 can cream of chicken soup

Brown ground beef in a skillet over medium heat. Pour off excess fat. Place a layer of ground beef, layer of sliced potatoes, layer of onions, layer of garden peas in a 2½ quart casserole. Repeat layers until ingredients are used. Pour can of cream of chicken soup over top. Bake at 375° preheated oven for 1 to 1½ hours or until potatoes are done.

Geraldine Riddle
Furman Plant
Fountain Inn, SC

APPLESAUCE MEATLOAF

2 pounds ground beef
1 cup apple sauce
1 onion (diced)
1 green pepper (diced)
1 clove garlic (minced)
2 1/2 cups bread crumbs
1 egg
pepper to taste
1/2 cup catsup

Combine all ingredients except the catsup. Shape into desired borm. Place into the crock-pot. Cook on high for one hour then turn back to low for 6 to 8 hours. If you are in a hurry, cook at high for 3½ hours.

"A perfect meal for the working wife or mother."

Lynn Haynsworth
Danville

LAZY MAN MEAT LOAF

1 egg
1 small onion chopped
1/2 cup oatmeal
2/3 cup tomato juice
1 pound ground beef
1 teaspoon salt
1/2 teaspoon pepper

Preheat oven to 350°. Beat egg with egg beater; add chopped onion, oatmeal, juice, beef, salt and pepper. Mix well. Press mixture in a baking dish and cook 45 minutes or until done.

Geraldine Riddle
Furman Plant
Fountain Inn, SC

BARBECUE SAUCE

1 cup Kraft barbecue sauce
1 tablespoon hot pepper (liquid)
1 tablespoon chili sauce
1 tablespoon Worcestershire sauce

Sprinkle meat with salt, black pepper (coarse is best) and seasoning salt. Mix above ingredients and pour over meat. Bake, turning once, until done.

Kathy Sutherland
Danville

BARBECUE SAUCE FOR CHICKEN

3 tablespoons oil
1 small onion chopped fine
1/2 teaspoon salt
2 tablespoons brown sugar
1 tablespoon Worcestershire
1/2 cup water
3 teaspoons vinegar
1/2 tablespoon prepared mustard
1 1/2 to 2 cups ketchup

Saute onion in oil until tender. Add rest of ingredients and heat thoroughly. Baste chicken in sauce periodically while cooking.

Janice Snook
Burlington

BARBECUE SAUCE

2 small cans tomato paste
2 tonato paste cans of water
3/4 cup minced onion
1 tablespoon and 1 teaspoon Worcestershire sauce
1 tablespoon vinegar
3 pints tomato juice
1/2 teaspoon garlic salt
1 teaspoon dry mustard
1 tablespoon soy sauce
6 teaspoons chili powder
1 teaspoon hot pepper sauce

Bring to a boil the above ingredients and simmer just enough to mix flavors. Baste meat and cook over charcoal.

Delores Sears
Anderson, SC

SWEDISH MEATBALL DINNER

Step 1: The Savory Meatballs

1 pound ground beef chuck
1/2 cup fine bread crumbs
1/4 cup sour cream
2 unbeaten eggs
1 teaspoon salt
1/2 teaspoon basil
1/2 teaspoon parsley flakes
1/8 teaspoon pepper

Combine all ingredients, then shape them into bite-sized balls. Brown well on all sides in a greased skillet and then set them aside.

Step 2: The Pastry Topping

1 1/2 cups sifted flour
2 tablespoons grated parmesan cheese

1 teaspoon parsley flakes
1/2 teaspoon dill seed
1/2 teaspoon onion salt
1/2 cup shortening
1/3 cup milk

Combine first five ingredients. Cut in shortening until particles are size of small peas. Add milk. Stir until dough clings together. Roll out 1/8" thin on floured surface. Cut into 3" triangles.

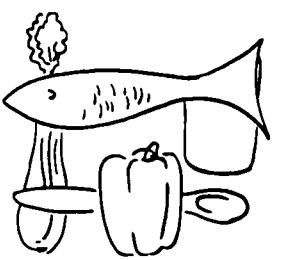
Step 3: The Casserole Sauce

2 cups diced potatoes
1 1/2 cups diced carrots
1 1/2 cups water
1 cup sliced onions
1 can condensed tomato soup
1 teaspoon salt
1/8 teaspoon pepper

Place potatoes, carrots and water in a saucepan, cover and bring to a boil. Cook over medium heat ten minutes. Add onions, cook five minutes more. Drain, saving one cup of the cooking liquid. Return vegetables and the cup of liquid to the pan, add soup, salt and pepper and blend. Add browned meatballs. Turn into a 12" x 8" baking dish (or a 2½ quart casserole). Top with pastry, arranging in attractive patterns. Bake at 425° (hot oven) about 25 minutes or till pastry is browned.

Serves six.

Ruth Gronholm
New York Office



BEEF WELLINGTON

For 10 people, purchase a whole beef tenderloin approximately 18 inches long. If loin still has leaf fat, it may be used in preparation. Otherwise, request a large strip of beef suet from butcher.

TWO DAYS PRIOR TO SERVING: Trim loin closely removing all surface fat. Place loin in shallow dish and pour over it a mixture of 1 1/2 cups dry red wine; 1 tablespoon Worcestershire sauce; juice of 1 lemon, and several grinds of black pepper. Cover and allow to marinate 24 hours in refrigerator. turn occasionally.

ONE DAY PRIOR TO SERVING: Remove meat from refrigerator, drain off marinade and reserve. Dry meat. One end of the meat slopes off to a thin 'tail'. Fold that end down under meat and tie securely with twine, forming a uniformly thick strip about 14 to 15 inches long. Rub the meat with melted unsalted butter. Prepare two strips of suet approximately the length of the tied loin. Place one strip of suet in a shallow baking pan, then the beef over the suet, and finally the other strip of suet over the beef. Bake at 425° for 30 minutes, turning the beef once and replacing the suet over the top. Untie the meat, leaving the 'tail' folded under; let cool, and refrigerate until the next day.

MAKE MADEIRA SAUCE ONE DAY BEFORE SERVING. Skim fat off pan juices from roasting beef and discard fat. Put remaining juices in small sauce pan; add 1/2 cup each of canned beef consomme and Madeira wine, and salt and pepper to taste. Add 5 tablespoons of the reserved marinade, and allow to cook down for about 5 minutes. Dissolve 2 teaspoons Arrowroot (or cornstarch) in a few tablespoons of cold water and add to the sauce. Stir over low heat until slightly thickened. Refrigerate until time to reheat and serve.

MAKE STUFFING THE DAY BEFORE SERVING. Heat two tablespoons butter in a skillet and saute 1 to 1½ pounds of finely diced fresh mushrooms and 5 very finely minced shallots. Saute 8 to 10 minutes until mixture seems quite dry. Stir in 1/2 cup Madeira wine; boil down until wine has practically evaporated. Season with salt and pepper, then

blend in a 5 ounce can of Pâté de Foie Gras. Cover and refrigerate.

MAKE PASTRY THE DAY BEFORE SERVING. Put 3 cups all purpose flour and 2 teaspoons salt in a bowl. Cut in 1 3/4 sticks chilled butter and 4 tablespoons vegetable shortening. Sprinkle in 3/4 cup iced water, a little at a time, tossing all the while, until dough holds together. Wrap in waxed paper and refrigerate.

ABOUT 3 or 4 HOURS BEFORE SERVING. Remove meat and stuffing from refrigerator and allow to attain room temperature. Roll out pastry in a rectangle about 9 x 16 inches and 1/4 inch thick - large enough to envelop the meat. Stir the stuffing to soften it and spread over the pastry, leaving the borders uncovered. Place meat in the center (with the side down you eventually want up). Fold pastry over meat and seal seams and ends with water. Place, seam-side down, on a buttered cookie sheet and brush top and sides with an egg lightly beaten with a teaspoon of water. With a very sharp knife, make hatch marks in a herringbone design all over top of pastry. Prick with a fork on sides. Place in 425° oven. After 15 minutes, decrease temperature to 375° and bake for 30 minutes more.

The beef should rest in a warm spot for about 20 minutes before carving. When ready to carve, remove carefully with 2 spatulas to heated serving platter. Slice in 1 1/2 inch slices and serve with reheated Madeira sauce.

Linwood Wright
Research/Danville

A pinch of sugar in vegetables gives them a fresher taste, but does not make them sweet.

KEILBASI (POLISH SAUSAGE) WITH RICE

Cut keilbasi into slices and boil 5 minutes.
Saute 1 large green pepper cut into 1" squares in 2 tablespoons butter.
Add 1 can whole mushrooms to pepper.
Add 1 can tomato soup, 1 teaspoon Oregano, 1 cup grated sharp cheese, and kielbasi. Heat thoroughly.
Serve with rice.

Mrs. Dave Sokevitz

MEDITERRANEAN PORK CHOPS

2 tablespoons salad oil
4 pork chops
3 medium carrots, cut into strips
1 medium onion, diced
1 (12 or 16 ounce) can tomato puree
1/2 cup lightly packed celery leaves
1/4 cup dry or cooking red wine
1 tablespoon brown sugar
1 teaspoon salt
1/4 teaspoon pepper

About 1¼ hours before serving:
In skillet, heat oil and brown pork chops until well browned on both sides; remove from skillet. In drippings remaining in skillet, over medium heat, cook carrots and onion five minutes, stirring occasionally. Stir in tomato puree and remaining ingredients. Return pork chops to skillet; over medium heat, heat to boiling. Reduce heat to low; cover and simmer 45 minutes to one hour until pork chops are tender, turning pork chops once. Skim off fat from liquid in skillet.
Serves 4.

Martha Huff
Danville

STUFFED PORK CHOPS IN A HURRY

10 thin sliced pork chops
1 package herb seasoned bread crumbs
1 can cream of chicken soup
1 can cream of celery soup
1 can cream of mushroom soup
1 small onion (chopped)
3 cloves of garlic (crushed)
5 slices cheese (American) (Optional)
dash of salt
1/8 teaspoon black pepper
2 tablespoons margarine

In a skillet melt margarine and brown pork chops lightly. Remove pork chops and add garlic and onions to skillet. Stir until transparent, then remove skillet from heat.
In a large mixing bowl combine bread crumbs, cream of chicken soup and cream of celery soup, onions and garlic mixture, mix well. Line a baking dish with 5 pork chops, spoon some of the stuffing onto each (top with cheese, if used). Place another pork chop on top of each; spoon remaining stuffing around chops and spoon cream of mushroom soup over all. Bake 350° 50 minutes.

Charlene Davis
Benton, Alabama

SCOTCH EGGS

4 hard boiled eggs
1 raw egg
1/2 pound sausage meat
Bread crumbs

Shell eggs, roll in flour - coat hard boiled eggs with sausage meat, brush with beaten egg, drain and roll in bread crumbs. Fry in hot fat until golden brown. Cut in half and serve.

Dolores Pallotta & Marie Truilo
New York

PORK CHOPS

4 pork chops,each one and one-half inches thick
salt
freshly ground pepper
1 tablespoon butter
4 tablespoons raw rice
4 slices peeled tomato
4 slices Bermuda onion
1 cup chicken or beef stock, fresh or canned
1 tablespoon finely chopped parsley
1 tablespoon finely chopped chives
1/2 bay leaf

Preheat the oven to 350 degrees. Sprinkle the chops with salt and pepper. Brown the pork chops on all sides in butter and transfer them to a baking dish. Spoon one tablespoon of raw rice atop each chop. Top each with a slice of tomato, green pepper and onion and sprinkle with salt and pepper. Pour the stock around the chops and sprinkle with parsley and chives. Add the bay leaf and cover. Bake one hour.
Yields: 4 servings.
NOTE: I prefer to use pork steaks.

Trudy Wubbels
New York

"GRAPE LEAF SARMA" - An Armenian or Middle East Recipe

Mix together in large bowl:
1 pound raw ground meat
1 cup uncooked rice or bulger wheat
1 medium chopped onion
1 large can stewed tomatoes - fresh may be used
1 teaspoon crushed mint leaves
1/2 cup raisins (optional but good)
salt and pepper to taste - salt not necessary if jarred leaves are used.

Fresh grape leaves: late spring or early summer, depending on size and texture. Cut off stems.

Parboil to sterlize. Keep flat. These may be frozen for future use.

Leaves from jars: rinse well in warm water as they can be quite salty. Place some large leaves on bottom of large pot to prevent scorching.
Spread leaf wrong side up.
Put a teaspoon of meat mixture near stem end. Fold over sides of leaf then start rolling from stem up, like a cigarette. Arrange rolled leaves side by side in layers, in pot. Add a clove of garlic here and there. Add juice of a large lemon. Almost cover with water. Cover and cook on top of stove 1 1/2 hours or a little longer on slow to medium heat. Can be eaten hot or cold.

Maxine Hutton
Artist
New York Office

PORK LOIN IN RED WINE ("Easy and Delicious")

4 pounds pork loin
1/4 cup dried parsley
1/4 cup onion chopped
1 bay leaf
2 cups red wine (or more)
1 cup canned beef consomme
salt
pepper
sage
nutmeg
1 clove garlic, crushed
8 to 12 new potatoes, peeled

Rub roast with salt, pepper, sage and nutmeg. Place roast and garlic in skillet and brown thoroughly. Place roast in roaster and add wine, consomme, onions, bay leaf and potatoes. Bake for 2 hours 20 minutes in 350° oven. Turn the meat fairly often and add more wine if necessary. Serves 4 to 6.

Mrs. R. H. Post
Greenville, SC

BEANS AND FRANK CASSEROLE

1 (15½ ounce) can Great Northern beans
1 (15½ ounce) Kidney beans, drained
1/4 cup reserved Kidney bean liquid
1 can (10½ ounce) cream of mushroom soup
1 teaspoon Worcestershire sauce
1 medium onion,chopped
6 hot dog, scored and cut into thirds

In 2-quart casserole, combine Northern Beans, Kidney Beans, bean liquid, soup and Worcestershire sauce; stir in onion and hot dogs. Casserole can be topped with buttered crumbs, if desired. Bake, uncovered, in preheated 350° oven for 35 minutes.

Serves 4 to 6.

Patty Coleman
Danville

CASSATIELLA (Filled Meat and Cheese Turnover - Italian Easter Tradition)

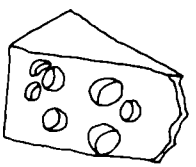
Filling:
1/2 smoked ham - 4 pounds
1 pound Proscuitti - sliced 1/8"
1 large size mozzarella
4 pounds sausage with fennel seeds
1/8 cup grated Romano cheese
3 pounds ricotta
1 pound rice
12 eggs - set aside 3 or 4 egg yolks

Pie Crust:
6 eggs
6 cups all purpose flour
2 or 3 tablespoons cold water

First Evening - Parboil ham for 15 to 20 minutes. Place in preheated oven set at 350 degrees for 2 hours. Cool. Partially cook sausage and cool.

Dice proscuitti, slice cooled sausage and dice cooked ham. Place in bowl, cover and put in refrigerator.
Next Morning - Partially boil rice in 2 quarts of water. Do not cook thoroughly. Drain and cool. Grate mozzarella or dice into tiny pieces. Mix mozzarella, cooled rice, ricotta, romano cheese, him, proscuitti, sausage and finally eggs, mix thoroughly, and place in refrigerator.
Pie Crust Dough: Set oven at 350 degrees.
Place flour - make a well, add eggs and cold water. Knead thoroughly until no white of flour shows. If dough is too dry, add another egg or cold water to blend. Cut dough into 10 or 12 parts. Wrap with wax paper not to dry out. Roll out some as for a pie crust, 10 or 12 inches. Fill 1/2 of dough with the mix and fold over like a turnover. Crease edges together with back of a fork to tighten. You can moisten edges slightly to make dough stick. Make small crosses out of palm and place in top center of turnover. Place on a well greased and floured cookie tin. It is a good idea to make 4 turnovers before placing in oven. Cook between 30 and 40 minutes. Remove from oven - do not turn oven off. Beat 3 or 4 egg yolks until smooth. Brush each turnover with egg yolk. Put back in oven and complete cooking till gold in color.

Filomena Pallotto
New York







BREAKFAST PIZZA

1 pound sausage
1 package (8) canned cresent rolls
1 cup frozen loose pack hash brown potatoes thawed
1 cup sharp cheddar cheese shredded (4 ounces)
5 eggs
1/4 cup milk
1/2 teaspoon salt
1/8 teaspoon pepper
2 tablespoons grated Parmesan cheese

Cook sausage until brown (crumble while cooking), drain off fat. Separate cresent dough into 8 triangles. Place in an ungreased 12 inch pizza pan with points toward the center. Press over botton and up sides to form crust; seal perforations. Spoon sausage over crust. Sprinkle with potatoes, top with cheddar cheese. In a bowl beat together eggs, milk, salt and pepper. Pour into crust. Sprinkle Parmesan over all. Bake at 375° for 25 to 30 minutes. Serves 6 to 8.

Janice Snook
Burlington, NC

FRITTATA DI PASQUA (EASTER OMELET)

12 eggs
1/2 pound sweet sausage with fennel
1/4 cup olive oil
1/4 pound Proscuitto (sliced 1/4" thick)
Salt to taste

Place sausage in a small skillet and cook until almost done. Do not let it dry out. Place a fork in center to release fat and liquid. When cooked, slice sausage thin and set aside. While sausage is cooking, dice the proscuitto thinly, save fat and set aside. In bowl, beat eggs thoroughly with a wooden spoon until smooth. Using a 10 x 2" fry pan, please fat from Proscuitto, heat slowly, then add olive oil. Heat

slowly - do not let it smoke. Add diced Proscuitti, sausage and salt to well beaten eggs. Pour mixture into fry pan and cover. Cook slowly for about 5 minutes.
NOTE: Proscuitto can be substituted by any smoked ham.

Filomena Pallotta
New York

HOW TO COOK A VIRGINIA COUNTRY HAM

Wash ham thoroughly using stiff brush to remove mold. Place in boiler skin side down and cover with cold water. Add 1/2 cup molasses, 1/2 cup vinegar and soak overnight. The next morning, remove and wash again. Place in boiler, skin down, cover in cold water. Bring water to simmering, then cook just simmering 25 minutes per pound. Add 1/2 cup brown sugar and 1/4 cup vinegar after it has cooked one hour. When cooked, leave ham in cooking water until cold, then remove and skin. Make a paste of brown sugar and mustard and spread over ham. Stick cloves on top. Run in 350° oven and brown about 30 minutes.

NOTE: "Be sure to simmer only. Do not let ham boil."

Taylor M. Bruce, Jr.
Norris and Danville

Wash and tear lettuce for salads and place in a bowl lined with paper towels. Place another towel on top. Set in the refrigerator for at least an hour before serving. The excess moisture will be absorbed by the towels and the lettuce will be crisp.

"PIG PICKIN BARBECUE" JOE JOE'S STYLE
Feed minimum of 100 people

1 pig - to dress out at least 80 pounds

Preparation: Remove head and feet and split down the backbone. Remove all leaf fat and any extraneous organs not removed by the slaughter house. Clean inside carcass as much as possible to reduce the fat drippings that will cause small fires as pig is being roasted.

100 pounds Charcoal - Any decent variety
1 Charcoal Cooker - 500 gallon oil drum converted to pig cooker. Adjustable grill so distance between pig and fire can be regulated.

Preparation - Pig Cooking Instructions
Dump one (1) 20 pound bag of charcoal into mound in middle of cooker. Start charcoal. Spread coals when white, evenly distributed across bottom of cooker. Replace adjustable grill.
Place pig on grill - skin side up - flesh side down-toward the fire. Close cooker lid and make sure no charcoal fires are flaming and burning the meat. In instances where this occurs, use sand to smother the flame - DO NOT USE WATER!
Add hot charcoal as needed to keep heat at even temperature. Let the pig cook for eight (8) hours. Approximately four (4) hours after pig is placed on grill, you should turn the pig over with the flesh side up and skin side toward the charcoal. Baste the pig after turning with any barbecue sauce of your choice. Note: I prefer a hot, tangy sauce consisting of vinegar, ground red peppers, salt, pepper, and several other condiments that shall remain anonymous - but you suit yourself!

STEWED "PIG PICKIN" POTATOES
35 pounds of white irish potatoes
2 (48 ounce) cans Tomato Juice
1 1/2 pounds slab bacon
6 #303 cans stewed tomatoes

Cut potatoes in 1/4 or 1/8, based on size. Add water to cover. Put on high heat until potatoes come to

bubble. Then you turn the heat as low as possible. Stir seldomly to prevent sticking - do not cook to high heat or potatoes will cook to mush! Add a hot Tobasco Sauce if you desire.

1 1/2 gallons of slaw - Purchase from local grocery store or make to suit yourself.

200 Cornbread Dodgers - Purchase cornbread from local restaurant or make to suit yourself. 100 with onions and 100 without onions normally goes over very well

Served sliced or to suit yourself.

J. M. Whitley
Danville

ROAST LEG OF LAMB

1 Lamb leg whole (about 5 or 6 pounds)
2 or 3 cloves of garlic slivered
1 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon dried thyme leaves, crushed
1/2 teaspoon dried rosemary leaves, crushed
1/2 teaspoon dried marjoram leaves, crushed
2 lemons -(juice)

Mix lemon juice, thyme, rosemary, marjoram, salt, pepper and garlic. Brush lamb with mixture; make few slits underside pressing some of the mixture in the lamb. Place meat on rack in shallow pan. Roast uncovered until meat thermometer registers 170° or about 3 hours. Heat oven to 325°. Skim off fat. Add enough water to make juice; boil a few minutes until combined well. Serve hot over meat.

Mrs. George Maurakis
Danville

Kaddrick
Kailey

TASS KEBAB
(Steamed Lamb Cubes - Armenian Style)

1 pound lean lamb from leg
2 tablespoons butter
2 chopped onions
3/4 cup diluted tomato paste (approx. 2 tablespoons paste)
1 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon paprika
1 tablespoon wine or tarragon vinegar, or cooking wine

Cut meat in 1/2 inch cubes. Do not wash. Brown in butter in frying pan. Then place in a heavy kettle to cook. Saute onions in same butter and add to the meat. Add seasonings and braise all together a few minutes more. Then add the tomato paste.

Cover the pan and cook on slow fire for 45 minutes. Add wine 15 minutes before done.

Serve with rice.

George Papalian
New York

VEAL PICCATA MYSTIQUE

2 pounds veal slices (scalopini) or chicken or turkey cutlets
1/2 cup flour
1/2 cup chicken broth
1 cup white wine
1/2 teaspoon salt
freshly ground pepper
lemon juice
1 lemon, thinly sliced
parsley

Cut meat into pieces measuring 3" x 3". Pound to

1/4 inch thickness. Dip each piece in flour, shake off excess. Heat 2 tablespoons butter in pan; saute meat a few pieces at a time using 2 tablespoons butter for each skillet full. Remove meat after sauteed. Keep warm. Pour chicken broth into skillet; stir with wooden spoon to scrape all brown bits. Add wind, salt and cook 1 minute. Return meat to skillet, cover, heat 2 or 3 minutes or longer until bubbly. (Veal takes less time than chicken or turkey.) Sprinkle with fresh pepper. Arrange meat on serving tray. Pour wine mixture over top. Sprinkle with lemon juice. Top with lemon slices and parsley. Serve with buttered green noodles. Serves 6 to 8.

Mrs. Betty Wyatt(wife
of Curtis E. Wyatt)
New York/Danville

VENISON ROAST

2 medium onions, sliced
1 tablespoon chopped parsley
1/4 cup vinegar
1 tablespoon black pepper
2 teaspoons salt
1 venison roast
5 ribs celery chopped
1 cup water
1 cup red wine
2 carrots, grated

Combine ingredients and marinate roast for 24 hours, turning frequently. Bake as a regular roast, uncovered at 300° until tender.

Mrs. Linwood Wright
Danville

A tablespoon of vinegar added to the water when poaching eggs will help set the whites so they will not spread.

CHICKEN OR TURKEY CASSEROLE

(Mix ingredients in order listed below and add topping)

4 cups of chopped chicken or turkey (cooked)
2 cups finely chopped celery
2 tablespoons lemon juice
4 hard boiled eggs, sliced
1/2 cup blanched, slivered almonds
2 ounce jar chopped pimentos
1/2 cup mayonnaise
10 1/2 ounce can mushroom soup (1)
1/2 teaspoon monosodium glutamate or Accent
1 teaspoon salt
1 tablespoon onion flakes
1/2 cup sweet milk

Topping
1/2 cup flour
1/2 teaspoon salt
1/2 cup sesame seeds
1/2 cup grated cheese
1/4 cup melted margarine

Spread over top and cook 40 to 45 minutes in 325° oven. This recipe also can be frozen before or after cooking.

"It looks long and complicated but once you assemble the ingredients, it is simple and delicious."

Mrs. Ruby N. Walton, wife of
Julian W. Walton
Danville

CHICKEN CASSEROLE

2 chickens (2½ - 3 pounds each)
1 1/2 cup broth
2 cans mushroom soup
2 cups grated cheese
6 hard boiled eggs

2 cups buttered cracker crumbs
1/2 cup cream (optional)

Cook chicken until tender, and chop. Heat soup and broth, blend in cream. Arrange chicken in baking dish (8"x12"x3"), alternating layers with chicken, sliced eggs and grated cheese. Pour soup mixture over top. Sprinkle crumbs over top.

Bake for 25 minutes at 400°.

Virgil B. Simpson
Woodside Division

CHICKEN CASSEROLE

8 ounces egg noodles
1 can cream mushroom soup
1 can cream chicken soup
8 ounces sour cream
1 whole chicken
1 stick margarine
1 small package of saltines

Cook chicken covered in water about 25 to 30 minutes. Remove chicken and add noodles leaving enough broth to cover noodles. Cook 10 minutes. Add soups and sour cream. While noodles are cooking, remove the chicken from bone. Layer noodles, then chicken, repeating until all is layered. Cover top with crushed saltine crackers. Refrigerate until ready to use. Melt 1 stick of margarine and pour over top and cook for 35 minutes until brown on top and bubbly at 425°. If has not been refrigerated, only cook 20 minutes.

Jean Cooper
Greenville

When cooking eggs, it helps prevent cracking if you wet the shells in cold water before placing them in boiling water.

CHICKEN CASSEROLE

6 chicken breasts(boneless)
1 jar dried beef or sliced thin Smithfield Ham
1 small jar sliced mushrooms
2 cans mushroom soup
1 8-ounce container sour cream
juice from mushrooms

Line bottom of 9" x 13" casserole dish with chip beef or ham. Put chicken on top. Sprinkle with salt and pepper. Mix sour cream with juice from mushrooms and mushroom soup. Pour over chicken and ham. Cover dish with foil and bake at 300° or 2 hours.

Betty Ann Skinnell
Danville

DEBONED CHICKEN BREAST

6 chicken breats, deboned
3/4 pound dried chipped beef
6 strips lean bacon
1 (10½ ounce) can mushroom soup

In botton of shallow casserole arrange dried beef. Wrap a strip of bacon around each chicken breast. Arrange over beef. Spread undiluted soup over chicken. Cover with foil and bake in 300° oven for 2 hours. Increase heat to 350° and bake for 20 to 30 minutes basting several times. 'Can add a little cooking sherry to the basting, if desired.

Mildred Barker
Danville

Variation: Add one pint carton of sour cream to the mushroom soup.

Freda Dawkins
Greenville

POTLUCK CASSEROLE

4 chicken breasts
1 can cream of chicken soup
1 can cream of mushroom soup
1 can evaporated milk
1 can sliced carrots, drained
1 can sweet peas, drained
1 large bag stuffing mix
"cranberry sauce good with this."

Boil chicken and cut in chunks. Combine with both cans of soup, milk, carrots and peas. Place in large casserole dish. Prepare stuffing following directions. Spread over mixture in the casserole dish. Cook at 400° until bubbly.

This dish may be assembled in advance without cooking and refrigerated until it's time to bake and serve.

Yield: 8 servings.

Trudy Wubbels
New York

CHICKEN CASSEROLE

1 fryer chicken or 4 breasts, boiled until tender
Let cool, remove from bone and cut in small pieces.
Mix together:
1 small onion
1 cup chopped celery
1 can cream of celery soup
1 package Pepperidge Farm stuffing mix
1 can mushroom soup
1 can broth from chicken

Mix enough broth from chicken with the crumbs to soften. In a greased 13 x 9 inch dish put a layer of dressing crumbs (about half), add a layer of chicken. Cover with soup mixture and add remaining dressing crumbs on top. Bake at 350° for about 45 minutes.

Recipe with slight variations by:
Lorraine Hutcherson
Danville

Debbie Knox
Greenville

Patty Coleman, Elaine Wade, Laura Marshall, and Janice Poteat - Danville

CHOPSTICK CHICKEN CASSEROLE

2 cans mushroom soup
1 cup chicken broth (if you have it) or 1 cup water
2 cups coarsely diced cooked chicken
1 (3 ounce) can chow mein noodles
2 cups thinly sliced celery
1/2 cup chopped onions
1 cup cashew nuts (optional)

Combine soup and water; blend well. Reserve 1/2 cup noodles for top of casserole. Add remaining noodles to soup mixture along with other ingredients - toss lightly. Put in casserole. Sprinkle with reserved noodles. Bake in 375° oven 20 minutes.

Mrs. Harold Samuels
Barbara Gregory
Danville

CHICKEN CRUNCH

1 can Campbell's Cream of Mushroom soup
3/4 cup milk
1 tablespoon finely chopped onion
about 2 pounds of chicken parts
Crushed packaged herb-seasoned stuffing
2 tablespoons melted margarine

Mix soup, milk and onion. Dip chicken in mixture. Roll in stuffing. Place in baking dish. Drizzle butter on chicken. Bake at 400° for about one hour. You will probably have some of the soup mixture left over. Heat and spoon over the chicken just before it gets done.

Ann Parrish
Danville

COUNTRY GENTLEMAN

(A complete casserole meal)

Boil and de-bone 3 to 4 pound chicken.
Prepare and mix:
1 large onion, chopped
4 large potatoes, diced
1 cup celery, chopped
1 #2 can tomatoes
1 #2 can green peas

Measure one cup uncooked rice.
In a large roaster place a layer of chicken, a layer of vegetables and a layer of rice until all have been used. Mix two cans cream of chicken soup with enough chicken broth to make a quart. Pour over mixture in roaster and cover. Bake at 300° for one hour. This should be moist. If too dry, add a little more broth and cook a few minutes longer.

Carolyn Nealon
Chickamauga, GA

EASY CHICKEN POT PIE

3 or 4 chicken breasts
1 1/3 cups chicken broth
1 cup flour (self-rising)
1 can cream of celery soup
1 cup milk
2/3 stick margarine

Bake at 400° for 30 minutes. Cook chicken. Combine soup,broth and chicken and pour into a 9 inch square dish. Mix flour and milk. Combine chicken mixture. Dot with margarine. Bake (can add a small can of green peas and/or carrots).

Nancy Gery
Danville

CHICKEN ARTISTS AND WRITERS

Sprinkle generously a 1 1/2 to 2 pound broiler halved with salt, pepper and paprika.
Place in a broiler without a rack; broil 6 to 7 inches from heat for 10 minutes on each side. Remove from broiler. Heat oven to 400°. Brush chicken with 1 tablespoon soft or melted butter. Pour 1/2 cup condensed consomme undiluted over the chicken. Bake 15 minutes spooning some of the consomme in the pan over the chicken.
Nice served over hot fluffy rice.
Yield: 2 servings

Trudy Wubbels
New York

CHICKEN PARMASAGNA

4 breasts
Italian bread crumbs
2 eggs beaten
6 ounces shredded mozzarella cheese
1/4 cup oil
Parmesan cheese
1 jar Ragu Italian Sauce

Preheat oven to 350°. Dip chicken in eggs and bread crumbs. Brown in oil. Place in baking dish. Sprinkle with cheese. Add Ragu sauce and rest of cheese. Bake 30 minutes.

Doris Griggs
Danville

Prepare your own TV dinners with leftovers. Scald the trays, fill the compartments with food, cover with heavy foil and freeze. Be sure to mark each dinner as to its contents and prepare smaller portions for children.

COMPANY CHICKEN

1 1/3 cup raw rice
1 can cream of mushroom soup
1 can cream of celery soup
2/3 cup cooking sherry
4 chicken breasts
1 package dry onion soup mix

Mix first four ingredients together in shallow 10 or 12 inch baking dish. Put chicken breasts on top and sprinkle with dry onion soup mix. Cover with foil and cook at 350° for 2 1/2 hours.

Mildred Barker
Danville

GOOD AND EASY CHICKEN

1 (1 1/2 to 2 pound) broiling chicken, cup up.
Or 4 boneless chicken breasts.
4 tablespoons butter

Rub with cut surface of a lemon. Rub casserole with thick coating of butter. Put in chicken. Dust with salt and pepper. Dot with remaining butter; cover closely and bake in a hot oven (425-450°) for 30 to 35 minutes. Do not add any water, and do not open while cooking.
Serve from casserole.
Yield: 2 servings

Trudy Wubbels
New York

QUICK AND EASY CHICKEN BAKE

Take cut up chicken pieces right from package, wash and dump it into a large casserole dish. Pour 1/3 cup mazola oil over chicken and sprinkle with McCormick's Season All. I use at least 2 tablespoons worth. Cover casserole and bake at 350° for 1 1/2

hours. Chicken does not come out crispy, just delicious. You do not even have to separate chicken pieces. For a different flavor you can sprinkle chicken with McCormick's Italian seasoning instead of the Season All.

Vicki Mellott
Arlington, VA

CHICKEN DIVAN

2 10 ounce packages frozen broccoli
2 cans cream of chicken soup
1 teaspoon lemon juice
1 cup sharp cheese, grated
6 half breasts of chicken (cooked and boned)
1/2 cup mayonnaise
1 small can mushroom pieces
3/4 cup bread crumbs, buttered.

Cook broccoli according to package directions. Drain. Arrange broccoli in buttered baking dish and place chicken on top. Combine soup, mayonnaise, lemon juice, and mushrooms and pour over chicken. Top with cheese and buttered bread crumbs. Bake 20 minutes at 350°.

Similar variations included: onion, curry, sour cream, Parmesan Cheese and evaporated milk.

Mrs. James Sutherland
Danville

Alice Skelton
Greenville

Katherine Gillespie
Danville

Doris Griggs
Danville

Treda Dawkins
Greenville

Irene Hines
Danville

Karen Compton
Danville

Lila Chattin
Danville

CHICKEN DIVAN

6 boned chicken breasts (uncooked)
1 box Birdseye Broccoli Spears

Let broccoli spears stand 1 hour before cooking. Place broccoli spears individually in a row in shallow pan. Set aside.
Mix: 1 tablespoon lemon juice
1 can cream of chicken soup
1 can water
1/4 cup mayonnaise

Pour mix over chicken breasts. Grate cheddar cheese over mix. Place in 350° oven, uncovered for one hour (until chicken is done).
Serves 3 people

Mrs. Pete Matturo
New York

CHICKEN CACCIATORE

3 1/2 pounds assorted chicken parts
2 medium onions sliced
2 cloves garlic minced
a few tablespoons olive oil (add 1 cup water if too thick)
salt to taste
pepper to taste
1 level tablespoon Oregano
1 level tablespoon Basil
2 teaspoons italian seasoning
1 very large can whole tomatoes
1 6 ounce can tomato paste
1 teaspoon sugar.

Wash chicken in cold water; remove skin and fat. Heat oil in dutch oven and cook chicken parts until no longer raw. Remove from pot; add onions, garlic and saute until limp. Add tomato paste and heat. squash tomatoes in your hand and pour over chicken. Add Oregano, Basil, Italian seasoning, salt, pepper.

sugar and simmer covered 1 hour. Serve over spaghetti.

"If you wish, you may add 1/2 pound mushrooms (sliced) 15 minutes before serving - then do not add water. "

Marie Truilo
Dolores Pallotta
New York

CHICKEN SPAGHETTI

Boil chicken - save broth
Simmer two garlic buds in 6 tablespoons broth for 5 minutes. Remove buds; add 1/2 cup chopped green pepper to broth; also one #2 can tomatoes. Simmer this for 20 minutes.
Cook 1 package of spaghetti in chicken broth.
Add canned mushrooms or chicken soup.
Mix all together and cook a few more minutes.

Ingredients needed:
1 chicken
2 garlic buds
1 #2 can tomatoes
1 can mushroom or chicken soup
1 package spaghetti
green pepper

Helen M. Haskins
Danville

CANNELONI au GRATIN with SAUCE

Filling
3 chicken breasts (boned)
1 cup cooked beef (ground)
7 chicken livers
1/4 cup cooked spinach (ground)
1 cup grated Parmesan cheese
8 slices (Prosciutto) ham or cooked ham

Sauce

1/2 cup chicken broth (from can)
1/2 cup beef broth (from can)
1 cup hot milk
3/4 cup hot heavy cream
1/2 teaspoon white pepper
1/4 cup flour
2 cups grated cheese

Pancakes

2 eggs
3 tablespoons melted butter
1/2 teaspoon sugar
1/3 cup flour
2/3 cup milk

In a skillet saute the chicken breast in butter until the breasts are lightly brown. Saute the chicken livers briefly in the same skillet. Grind the chicken breasts, liver, ham, beef (left overs) in food grinder. Add one cup of the grated Parmesan cheese, spinach (which have been cooked and drained) and mix. In the top of a double boiler add half milk and flour with a wire whisk until blended. Add remaining milk to the flour mixture stirring vigorously with whisk. Cook over boiling water, stirring, until thickened. Add chicken broth, beef broth, 3/4 cup cheese, heavy cream and white pepper. Add about one cup of the sauce to the ground mixture and mix well. Beat eggs. Add 1 tablespoon melted butter. Add sugar and beat in flour. Add milk and stir thoroughly until smooth. Place 6 inch frying pan over medium heat. Butter pan lightly with 1/2 tablespoon butter and pour in 1 1/2 tablespoons of batter. Tip pan quickly to spread batter evenly. Turn and brown other side. From time to time butter the pan. Repeat until all batter has been used up. Spread about two tablespoons filling on each pancake and roll. Arrange the rolls of filled pancakes in two layers in two 12 x 7½ inch buttered baking dishes. Sprinkle each layer with some of the remaining Parmesan cheese and cover with some of the reserved sauce. (This preparation may be done ahead.)

Dot top of each dish with bits of additional butter; bake in a preheated moderate oven (350°) until the tops are lightly browned, twenty minutes or longer.

Otis A. Brathwaite
New York

MY OWN "COMPANY CHICKEN"

8 whole chicken breasts, boned
1 pound large fresh mushrooms (washed, sliced and drained)
1 white onion, finely chopped
1 cup butter (no substitues) divided
salt and pepper to taste
8 slices of Virginia country ham
drippings from chicken
1 cup of chicken stock (or 1 can Campbell's Chicken broth)
1 cup light cream
6 tablespoons all purpose flour
1/2 cup white wine
seedless green grapes for garnish
paprika

Grease a shallow baking dish well.
Flatten chicken breasts slightly. Saute mushrooms and onions in 1/2 cup butter over medium heat for 5 minutes stirring constantly.
Salt and pepper to taste.
Place slices of country ham in baking pan, and spread mushroom and onion mixture over. Place chicken breasts over. Bake at 375° for 40 minutes. Reduce heat to 350° and baste chicken occasionally if it seems to be browning too rapidly, bake an additional 10 to 15 minutes or until chicken is done. Pour chicken drippings into a cup and add chicken stock. Make sauce by melting remaining butter and stirring in the flour. Remove from heat and stir in the cup of chicken drippings and the stock. Stir the cream into it. Stir until sauce is smooth. You may have to add a little milk or broth for right consistency. Return to

heat and cook 3 to 4 minutes, stirring constantly. Add wine. Spoon sauce over chicken and ham while hot. Garnish with green grapes and sprinkle with paprika

Mrs. Lester A. Hudson, Jr.
Danville

CHICKEN CURRY

2 small chickens
1 small coconut (optional) grated
1 ounce curry powder
1 teaspoon black pepper
3 blades scallions
1 large onion
2 pieces garlic
1 teaspoon cummin (powder)
1 bay leaf
salt to taste
oil
1/2 green pepper

Cut chicken in serving pieces. Chop onions, garlic and scallions. Put oil in pot and fry the above for about 5 minutes. Add curry powder, black pepper, cummin and bay leaf (crushed). Add 1 1/2 cups water to grated coconut, mix well and pass through a strainer. (coconut milk). Add coconut milk (or you can use water) to chicken and let simmer until chicken is done. Salt to taste and pepper (chopped). Serve with rice.
NOTE: Instead of chicken, beef or shrimp can be used.

Otis A. Brathwaite
New York

Next time you have coffee left over from breakfast, pour it into a vacuum bottle. The coffee will keep hot all day long and not turn bitter.

SWEET AND SOUR CHICKEN

1 large chicken
1 bottle Russian Dressing (Wish-bone red) 10 ounces
1 package Lipton Onion Soup mix
1 jar Apricot Preserves (10 ounces)

Mix last three ingredients together. Cut chicken in serving pieces and dry with towel. Roll the chicken in mixture and bake in foil-lined baking pan in a preheated oven (350°) until both sides are golden brown. (about 1 1/2 to 2 hours)

Otis A. Brathwaite
New York

OVEN FRIED CHICKEN

Chicken
2 sticks margarine
Ritz Crackers
Flour

Prepare chicken same as for frying. Season with salt and pepper. Melt margarine and crumble Ritz crackers fine. Roll chicken in flour, dip in melted margarine and then roll in cracker crumbs. Place chicken in frying pan. Some pieces may be put on top of others in order to get others in pan. Pour remaining margarine over chicken. Bake in 425° oven for about 50 minutes or until done.

Henrietta Cartee
Woodside

BREAST OF CHICKEN IN WHITE WINE

12 whole chicken breasts, split
1/2 pound butter or margarine
2 cups finely chopped onion
1/2 pound small mushrooms, washed
2 cloves garlic, crushed

1/2 cup unsifted all-purpose flour
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon dried thyme leaves
2 cans (13 3/4 ounce size) chicken broth
4 chicken-bouillon cubes
2 cups sauterne

Wash chicken breasts; dry on paper towels. Remove skins. In some of hot butter in a 5 quart Dutch oven with tight-fitting lid, gently brown chicken breasts, a few at a time; add more butter as needed. Remove chicken breasts as they brown. Continue until all chicken is browned. Add onion, mushrooms and garlic, saute; stirring, about 5 minutes. Remove from heat. Combine flour with salt, pepper and thyme. Stir into onion mixture. Gradually stir in chicken broth; crumble in bouillon cubes. Bring to boiling, stirring; reduce heat, and add sauterne. Preheat oven to 400°. Add chicken breasts to wine mixture; bake, covered, 30 minutes. To freeze: Divide chicken mixture into thirds. Place each third (8 servings) in a foil-lined 2 quart casserole; fold foil over chicken. Freeze until solid. Then remove foil package from casserole, and overwrap in freezer-wrapping material. Seal; label; return to freezer.
To serve. Remove overwrap and foil from packages of frozen chicken, according to number of servings desired. Place each 8-serving pacakge in a 2-quart casserole; bake in 400° oven, covered, 40 minutes; stir, bake 15 minutes, or until bubbly. Garnish with parsley.
Yield: 24 servings in all
NOTE: This recipe is easy to cut in half, thirds or quarters.

Trudy Wubbels
New York

TURKEY QUICHE

1 1/2 cups finely diced cooked turkey
1 cup shredded Swiss cheese
1/3 cup finely chopped green onions
1/4 cup chopped green chilies
2 tablespoon flour
4 eggs
2 cups whipping cream
3/4 teaspoon salt
1/4 teaspoon sugar
1/8 teaspoon dried thyme

Pastry for 10-inch pie shell. Prepare pastry. Mix turkey, cheese, onion, chilies and flour. Spread evenly in pastry-lined pie plate. Beat remaining ingredients with hand beater, pour over turkey mixture. Bake in preheated 425° oven for 15 minutes. Reduce oven temperature to 300° and continue baking until knife inserted near center comes out clean (about 30 minutes). Let stand 10 minutes before serving.
Serves: 6

Sally Karr
Greenville

ROASTED CORNISH HENS

6 hens
1 medium onion
2 tablespoons butter
1/4 cup dry Vermouth
clear chicken broth
1/2 cup minced mushrooms
1 1/2 cups cooked wild rice
scant tablespoon brandy
Seasonings: Salt, pepper, majoram, thyme.
Water cress garnish

Saute onion in butter until golden. Add livers and 1/2 cup minced mushrooms. Saute 5 minutes. Chop livers up. Add 1 1/2 cups cooked wild rice.

Season to taste. Stuff loosely. Roast 15 minutes in 400° oven. Reduce heat to 300° for 30 minutes. Cook longer for if you desire them to be well done.
Note: Rub hens with butter before baking.

Mrs. Michael
Danville

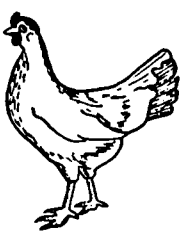
STIR FRIED CHICKEN AND CASHEWS

2 whole medium chicken breasts skinned, boned and cut in 1/2 inch cubes
2 tablespoons soy sauce
1 tablespoon dry sherry
1/2 teaspoon sugar (optional)
1 cup raw cashew nuts
2 tablespoon cooking oil
1 tablespoon Hoisin sauce

Hot Cooked Rice

In medium bowl combine chicken, soy sauce, sherry, and if desired, sugar. Set aside. In a 12 inch skillet or wok stir-fry cashews in hot oil over high heat for 1 to 2 minutes or until browned. Lift out with a slotted spoon and set aside. Add the chicken mixture to the skillet. Stir-fry over high heat for 2 to 3 minutes or until just done. Stir in Hoisin sauce and cashews. Serve at once with hot cooked rice.
Serves: 4 to 5

Adele Rudin
New York



BAKED CHICKEN BREASTS

Deboned breasts of chicken (allowing one per person)
Pepperidge Farm Herb dressins
Make sauce of: 2 sticks of butter
1 teaspoon parsley flakes 1 teaspoon dry mustard
1 teaspoon Worcestershire sauce dash of Tobasco
Juice of one lemon

Dip chicken in sauce. Place flat in baking dish. Cover with Pepperidge Farm herb dressing. Add over top the remains of butter sauce and extra parsley flakes. Cover. Bake 1 1/2 hours at 300° until done. Remove cover and place under broiler to brown, if desired.

Sallie T. Small
Greenville

CHICKEN BREASTS A LA GENOA

2 whole breasts (de-boned)
1/2 cup Parmesan cheese
2 eggs, beaten
3/4 cup white wine
4 slices Monteray Jack Cheese
3/4 cup plain bread crumbs
1/2 cup corn oil
1 teaspoon flavor enhancer
1/2 pound mushrooms, sliced

In 3 separate bowls, place parmesan cheese, eggs, bread crumbs. Press chicken into cheese (both sides) dip in egg and bread crumbs. Heat corn oil, add chicken and brown. Remove to baking dish. To the hot fry, add mushrooms and wine. Saute 5 minutes. Place slice Mont. Jack on top of each breast and spoon mushrooms over it. Add pan juices to baking pan. Bake 325° covered for 30 minutes or until soft.

Doris Griggs
Danville

HERBED CHICKEN

2 tablespoons butter
2 tablespoons vegetable oil
3 garlic cloves (chopped fine)
1 teaspoon dried rosemary
Salt and pepper to taste
1/2 cup white wine
8 chicken thighs
1/2 pound sliced mushrooms

In large skillet heat the oil and butter. Add the garlic and rosemary; cook for 1 minute so the garlic will cook. Add the chicken and brown on both sides on medium heat. Add the wine, salt and pepper and mushrooms. Allow the wine to simmer for 2 or 3 minutes, then lower the heat and simmer for 30 minutes. Turn the chicken 2 or 3 times while cooking. Serve chicken and sauce with white rice.
Servings: 4

Gaylene Moore
Danville

BARBECUE CHICKEN

2 1/2 pound fryer
2/3 cup butter
1 1/2 teaspoon dry mustard
1 1/2 teaspoon black pepper
3 teaspoons chili powder
4 teaspoons sugar
2 1/2 teaspoons salt
1 1/2 teaspoon Worcestershire sauce
1/2 teaspoon Tobasco sauce
6 tablespoons vinegar
2/3 cup water

Mix ingredients and bake at 325° for one hour.

Louise Fair
Greenville, SC

DELICIOUS BARBECUED CHICKEN

1/2 cup cooking oil
3/4 cup catsup
3/4 cup water
1/3 cup lemon juice
3 tablespoons sugar
3 tablespoons Worcestershire sauce
2 tablespoons mustard
2 teaspoons salt
1/2 teaspoons pepper
1 chicken (cut up)

Combine all ingredients except chicken; simmer 15 minutes. Place cut up chicken in baking dish. Pour over chicken. Cook one hour and 15 minutes at 350°.

Augusta D. Mabes (retired)
Danville

BARBECUE CHICKEN

1 large chicken
2 tablespoons brown sugar
1 cup catsup
1/2 tablespoon prepared mustard
1/2 cup chopped celery
1 chopped onion
2 tablespoons vinegar
1/4 cup lemon juice
3 tablespoons Worcestershire sauce
1 cup water
2 tablespoons Tabasco sauce

Cut chicken up into parts and brown in Crisco. Combine other ingredients and simmer for 20 minutes. Pour this sauce over browned chicken and bake for 1 hour at 350°.

Jean Cooper
Greenville

CREPES ALMONDINE

3 eggs beaten
2/3 cups flour
1/2 teaspoon salt
1 cup milk

3/4 cup mayonnaise
3 tablespoons flour
1/2 teaspoon salt
dash pepper
1 1/2 cups milk
1 cup (4 ounces) shredded Swiss cheese
2 cups chopped cooked chicken
1 cup chopped celery
3/4 cup blanched slivered almonds (toasted)
2 tablespoons chopped red pimento
2 tablespoons green onion slices

Crepes; Combine eggs, flour, salt and milk. Beat until smooth, let stand 30 minutes. Use 1/4 cup for each crepe.

Filling: Combine mayonnaise, flour, and seasonings. Gradually add milk, cook stirring constantly until thickened. Add cheese. Stir until melted. Stir in remaining ingredients. Fill each crepe. About 1/4 cup. Roll up. Place in baking dish. Bake in 350° oven for 20 minutes.

Top with remaining mixture and almonds. Bake 5 minutes.

Linda Fashbaugh
Arlington, VA

To soften brown sugar that has hardened, place a piece of apple in with the sugar for a few days.

PAPER CHICKEN

1 can (8 ounces) water chestnuts, sliced
1/4 cup green onions, sliced
1/3 cup mushrooms, sliced
6 to 9 chicken breasts, boned
Mix together:
3/4 cup Russian dressing
1 tablespoon soy sauce
Sesame seeds

Mix frist three ingredients and coat with 2 tablespoons of the dressing mixture. Place a mound of the vegetables in the center of a chicken breast and roll it up. Secure with a toothpick. Place breasts in a baking dish. Pour remaining dressing over all. Sprinkle with sesame seeds. Bake at 350° for 40-45 minutes. Serve over rice. Garnish with additional green onions.

Mrs. H. D. Adams, Jr.
Danville

POPPY SEED CHICKEN

1 Frying chicken, boiled and de-boned
1 can cream of chicken soup
1 (8 ounce) cup sour cream
6 tablespoons poppy seeds (or less)
Ritz cracker crumbs (about 1 tube)

Put a layer of chicken in casserole. Add 1/2 of the soup and sour cream and poppy seeds. Add layer of cracker crumbs. Repeat layers of the chicken, soup and sour cream and poppy seeds, and crumbs. Dot with butter and bake in 350° oven for 30 minutes.

Louise Roberts
Beattie Plant

CHEESE BALL

2 large packages cream cheese
2 cups grated sharp yellow cheese
1 small onion minced
2 tablespoons Worcestershire sauce
1 1/2 teaspoons lemon juice
1 1/2 tablespoons garlic salt
1/2 cup grated pecans

Let cream cheese soften. Then mix together first 6 ingredients and form into ball or log. Roll in pecans until completely covered and refrigerate until firm.

Louise Roberts
Beattie Plant

BOSTON TAILGATE CHICKEN

"Take this to the next football game!"

5 or 6 chicken breasts, split and boned
2 cups sour cream
1 1/2 tablespoons Worcestershire sauce
1/2 teaspon Tabasco sauce
1/8 teaspoon garlic powder or 1 clove garlic (pressed)
1 teaspoon salt
1 1/2 teaspoons paprika
1/2 cup bread crumbs

Coat chicken with sauce made of all ingredients except bread crumbs. Place in shallow dish and pour on remaining sauce. Cover and refrigerate over night. Coat each breast with bread crumbs. Shape neatly and place one layer deep in a shallow baking dish. Cover and place in refrigerator at least 1 1/2 hours. Bake, covered at 350° for 1 1/4 hours. Do not allow to brown as breasts will dry out. Delicious served cold or hot.
Servings: 10

Mrs. R. H. Post

FISH ROLL-UPS

1/4 cup finely cut celery
1/4 cup finely chopped onions
2 tablespoons regular margarine or butter
2 1/2 cups of "Croutettes stuffing" herb seasoned croutons
1/2 cup milk

6 fish fillets (1 1/2 pounds) fresh or frozen
1/2 teaspoon salt
dash pepper
1/4 cup regular margarine or butter, melted

Cook celery and onion in margarine until tender but not browned; remove from heat. Add croutettes. Toss gently. Lightly mix in milk. Sprinkle fillets with salt and pepper. Cut to size to fit around sides of 6 well greased 2 1/2 to 3 inch muffin pan or custard cups, overlapping ends of fillets. Fill centers of cups with stuffing; brush with melted margarine.
Bake in moderate oven (375°) about 25 minutes or until fish flakes easily when tested with a fork. To serve, lift from cups; fish will retain shape. Serve with cucumber sauce.

Cucumber Sauce for Fish

1/2 cup dairy sour cream
1 cup chopped unpeeled cucumber
1/2 teaspoon salt
4 drops onion juice

Josephine Price
Wetumpka

FRIED FISH (Best with turbot or flounder)

1/4 cup flour
1/2 teaspoon salt
1 egg yolk
2 tablespoons water
1 tablespoon Crisco (melted)
1 egg white (stiffly beaten)
1/4 cup flour (set aside)

Combine 1/4 cup flour and salt. Add egg yolk, water, and Crisco. Stir until smooth. Fold in egg white. Dip fish in remaining flour, then into batter. Fry in oil until golden brown.
Sprinkle fish with salt, if desired.

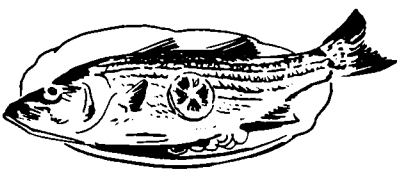
Kathy Sutherland
Danville

GREEK BAKED FISH (PSARI PLAKI)

4 to 5 pounds whole fresh rockfish
juice of 1 lemon
1/3 cup olive oil
4 large onions, sliced lengthwise
4 or 5 stalks celery chopped
1 green pepper sliced
1 cup chopped parsley
2 cloves garlic minced
salt and pepper to taste
2 cans whole tomatoes (32 ounce)

Prepare fish ahead of time by squeezing lemon juice and sprinkling salt over it. This makes the fish firmer and enhances the flavor. Saute onions in olive oil until clear. Add celery, green pepper, parsley and garlic. Add whole tomatoes and simmer for twenty minutes. Place fish in medium sized pan. Pour prepared sauce over fish and bake in 350° oven for about 1 to 1 1/2 hours or until fish flakes when pierced with a fork. (Do not add extra water because fish gives off water as it cooks.

George Maurakis
Danville



CATFISH STEW

3 pounds of catfish
1/2 stick margarine
3 pounds of potatoes
1 pound onions
1 small can tomato sauce
1 small can evaporated milk
3 or 4 thin slices fatback
salt and pepper to taste

Cook fish in 3 quarts of water until done. Remove from water, cool, and debone. Add diced potatoes and onion to the water you cooked the fish in and cook until tender. Using potato masher, mash real good, add deboned fish to potato and onion mixture. Add margarine. Fry fatback until crisp. Add meat and grease to the above and cook for 30 to 40 minutes. Add tomato sauce and milk. Let come to a slow boil. Serve real hot with saltine crackers. This serves 10 to 12 people.

Katherine Gillespie
Danville

STUFFED FILET OF SOLE

1 pound filet of sole
1 teaspoon salt
dash of pepper
1/8 cup distilled vinegar
1 quart water
1/2 pound medium to large shrimp
1 teaspoon paprika
1 teaspoon chopped parsley
1 teaspoon butter or margarine.

Butter broiler pan or casserole and set aside. Pour water in small sauce pan. Bring to a boil, add vinegar, salt and shrimp. Parboil 5 to 10 minutes. Cool. Remove shells, clean and slice shrimp in half, lengthwise. Place 2 or 3 shrimp on each slice of filet. Sprinkle with pepper, paprika, salt (to taste) and chopped parsley.

Roll up carefully and secure with toothpicks. Set oven at 350°. Place stuffed filet in broiler pan or casserole and bake for 30 to 40 minutes.

Marie Truilo
New York

BROILED LOBSTER TAILS WITH LEMON BUTTER SAUCE

2 quarts water
2 tablespoons salt
1 package (1 pound 8 ounces frozen South African rock Lobster tails)
1/2 cup butter or margarine

Boil 15 minutes with top on pot; drain, cut under shell off. Cut lobster to keep from curling. Put under broiler for 2 or 3 minutes after brushing with butter.

Lemon Sauce
1/2 cup butter
1 tablespoon lemon juice
1 tablespoon snipped parsley
1/4 teaspoon Tabasco

Keep sauce warm.

Helen M. Haskin
Danville



YANKEE OYSTER CHOWDER

1 pint oysters
3 tablespoons butter
2/3 cup celery - diced
1 teaspoon salt
1 quart milk
3 tablespoons minced onion
2 cups potatoes - diced
1 cup water
1/2 teaspoon pepper
snipped parsley

Fry onion in butter until slightly golden. Add water, celery, potatoes, salt and pepper. Cover and cook vegetables until tender. Add milk and let come to boiling point. Simmer oysters in their liquor about 5 minutes or until edges curl. Drain. Combine with milk and vegetables. Sprinkle snipped parsley over top and serve.
YIELDS: 6 servings

Shirley Vande Visser
Danville

OYSTER CASSEROLE

1 1/2 cup saltine cracker crumbs
1/2 cup melted butter
1 pint oysters, drained
8 tablespoons oyster liquid
8 tablespoons milk
salt and pepper to taste

Stir cracker crumbs into melted butter. Place thin layer of mixture in bottom of buttered 8"x8"x2" baking dish. Add layer of oysters. Mix oyster liquid, milk and seasonings. Add one half of mixture to top of oysters. Repeat layers. Bake at 400° for 30 minutes. YIELD: 6 servings

Mrs. Harold Samuels
Danville

OYSTER PIE

1/2 pint fresh oysters (mash up real well with fingers)
1 stick margarine
3 eggs, well beaten
1/2 pound saltine crackers; add sweet milk to make real juicy, add salt and pepper to taste
Mix all ingredients well and put in baking dish (2 quart size). Bake in preheated oven at 300° until golden brown. It is better when not too dry.

Louise Roberts
Beattie

SALMON BURGERS -- "Good at lunch"

Flake one can (16 ounces) of salmon and combine it with 1/2 teaspoon grated lemon peel; 2 tablespoons fresh lemon juice; 1/4 cup minced onion, 2 tablespoons flour, 1 cup mashed potatoes; 2 slightly beaten eggs, 1/8 teaspoon pepper; 1/4 teaspoon paprika and 1 tablespoon minced parsley.

Spoon the mixture into a skillet of 1/4 cup hot salad oil to form 10 thin patties. Brown the patties on both sides. Serve on hamburger buns or on a plate with mixed vegetables, creamed peas, or lima beans and carrots.

Pearl Swayngham
Woodside

SALMON LOAF WITH COTTAGE CHEESE

1/2 cup hot milk
1 1/2 cups bread crumbs
1 egg slightly beaten
1 cup cottage cheese
2 cups canned salmon (flake)
Salt and pepper
3 tablespoons chopped parsley
3 hard cooked eggs

Pour milk onto bread crumbs, mix well. Let stand a few minutes. Add egg, cheese, salmon, parsley, salt and

pepper. Place one third of mixture in a buttered loaf pan. Place hard cooked eggs end to end in a line through center. Add rest of mixture. Bake in oven at 350° for 50 minutes. Unmold. Serve hot or cold.

Gaylene Moore
Danville

SALMON YULE LOG

1 (16 ounce) can Salmon
1 (8 ounce) package cream cheese, softened
1 tablespoon lemon juice
2 teaspoons grated onion
1 teaspoon horseradish
1 teaspoon liquid smoke
1/4 teaspoon salt
1/2 cup chopped pecans

Drain and flake salmon. Add cheese, lemon juice, onion, horseradish, liquid smoke and salt. Combine well. Chill for several hours or overnight. Shape into log; chill for 2 or 3 hours. Sprinkle pecans on waxed paper; roll log in pecans. Chill until ready to serve. Serve with crackers.
Yield: 2 cups

Josephine Price
Wetumpka

SALMON SUPREME CASSEROLE

1 large can salmon, drained and flaked
1 cup uncooked macaroni
1 cup creamed cottage cheese
1 cup commercial sour cream
1 small onion, minced
2 tablespoons chopped parsley
1/2 teaspoon salt
1/8 teaspoon pepper

Cook macaroni in salted boiling water until almost tender. Drain. Combine macaroni with remaining ingredients. Blend thoroughly. Pour into greased 2 quart casserole dish. Bake in preheated 350° oven for 35 to 40 minutes.
Servings: 6

Ruby Handy
Danville

SALMON CHEESE CASSEROLE

1 1/2 cup milk
3 eggs
2 tablespoons minced onion
pepper and paprika to taste
1 (#303) can salmon
2 tablespoons butter
1 cup soft bread crumbs
2 tablespoons chopped parsley
1 1/2 cups shredded sharp cheese

Heat milk and butter together until melted. Beat eggs well with fork. Stir in bread crumbs and hot milk, then onion, parsley, seasonings and cheese. Pick over salmon removing bones and skin. Fold broken salmon chunks into mixture. Place in 1½ quart casserole. Set in pan of water. Bake at 350° for one hour or until set.
Yield: 6 servings

Ruby Blair
Danville

Corroded lids of silver or aluminum salt shakers can be easily removed and cleaned by soaking in hot vinegar.

To keep boiled potatoes white, add a teaspoon of lemon juice or vinegar to water.

COQUILLES ST. JACQUE

2 tablespoons chopped green pepper
2 tablespoons chopped onion
1 pound small scallops
1 1/2 pounds sliced fresh mushrooms (must be fresh)
2 tablespoons butter
3 ounces evaporated milk
3 ounces dry white wine
1 tablespoon flour
Oregano
grated Parmesan cheese
bread crumbs

Saute green pepper and onion in butter. Remove green pepper and onion from saucepan and set aside. Add to saucepan evaporated milk, dry white wine and flour. Stir, then add scallops and saute lightly for five to ten minutes. Add green peppers, onion and raw mushrooms into sauce and pour into individual oven proof ceramic dishes. Top with bread crumbs, Parmesan cheese and Oregano mixture. Broil lightly until brown and serve.
SERVINGS: 4

Linda C. Fashbaugh
Arlington, VA

SHRIMP CASSEROLE

1 1/2 pounds frozen shrimp - defrost and cook
3 cans cream of mushroom soup
2 cups diced celery
2 tablespoons minced onion
1 large can mushrooms
sharp cheese

Mix all ingredients except cheese. Pour into buttered casserole and top with grated cheese. Bake one hour at 375°. Serve over rice.

Mrs. Michael Ragan
Danville

SHRIMP CASSEROLE

3/4 cup green pepper - chopped
3/4 cup celery - chopped
3 tablespoons butter
3 cups rice, cooked
1/2 teaspoon red pepper
2 to 3 cups shrimp, cooked
2 cans cream of mushroom soup
1/4 cup sliced almonds
dry sherry to taste
paprika

Preheat oven to 350°. Saute pepper and celery in butter until soft. Add to other ingredients in a 2-quart baking dish. Garnish with paprika and almonds. Bake (covered) for 35 to 40 minutes.
Servings: 6 to 8

"Can be prepared in advance and frozen."

Edward N. Penny, III
(Aviation)
Danville

SHRIMP WITH DILL-FLAVORED CREAM SAUCE

5 tablespoons butter
1 tablespoon chopped shallot
1 pound raw shrimp (large,cleaned)
1 1/2 cups milk
1 1/2 teaspoons chopped fresh dill, or 3/4 teaspoon dried dill
3/4 cup dry white wine
3 tablespoons flour

In a saucepan heat two tablespoons of the butter. Add the shallot, shrimp, and wine and cook five minutes. In a separate saucepan melt the remaining butter, add the flour and stir with a wire whisk until blended. Meanwhile bring the milk to a boil and add all at once to the butter-flour mixture, stirring vigorously with the whisk until the sauce is thickened and smooth. Add the sauce and the dill to the shrimp mixture and cook slowly five minutes longer. Serve immediately.
Serves 4

Linwood Wright
Danville

HOT SEAFOOD SALAD

2 3/4 cups cooked shell macaroni
1 cup cleaned shrimp, cut in pieces
1 cup crab meat (fresh or canned)
1 cup tuna
1 green pepper, minced
1 small onion, minced
2 hard cooked eggs, chopped
2 cups mayonnaise

Cook macaroni, drain and cool. In bowl, mix shrimp, crab and tuna. Add green pepper, onion and eggs. Toss with seafood until well mixed. Add macaroni, mix well, and then fold in the mayonnaise. Turn into a 2-quart casserole dish. Bake at 350° for 30 minutes. Can be served hot or cold.
YIELDS: serving for 10 people

Vicki Mellott
Arlington, VA

CAPTAIN'S CASSEROLE

2 cans tuna
1 1/3 cups rice, instant
1 cup water
1 can whole tomatoes
1/2 cup onion, sliced thin
1/2 cup stuffed olives, sliced
1/2 teaspoon Oregano, (optional)
dash pepper
Combine in 1 1/2 quart greased baking dish
1 can mushroom soup
1/2 cup milk
2/3 cup grated cheese

Combine in saucepan and heat until cheese melts. Pour over rice-tuna mixture. Sprinkle with: 1/2 cup potato chips, crushed (optional). Bake at 375° for 25 to 30 minutes.

Carolyn Nealon
Chickamauga

CHEESE AND TUNA ROLL

1 1/2 cups shredded Muenster or other semisoft cheese
1 can (6½ ounces) tuna, drained and flaked
1/4 cup thinly sliced green onions with tops (3 or 4)
2 eggs
1/4 to 1/2 teaspoons salt
1/8 teaspoon pepper
1 package (8 ounces) refrigerated crescent rolls
1 tablespoon butter or margarine, melted
1 egg yolk beaten with 1 tablespoon water

In large bowl, stir together cheese, tuna, onions, eggs, salt, pepper and set aside. Unroll crescent roll dough onto lightly floured surface. Pinch together perforations on both sides of dough. Fold dough in half and with lightly floured rolling pin roll out to 14 x 9 inch rectangle. Brush with melted butter. Spread cheese/tuna mixture in a two inch strip along one long edge of dough. Roll up as for jelly roll. Firmly pinch seam and ends together. Moisten slightly with water and smooth lightly with the dull edge of a knife to seal dough.

Carefully lift roll onto ungreased cookie sheet. Brush with egg yolk/water mixture. Bake in preheated 400° oven for 25 minutes or until golden brown.

Cool 15 to 20 minutes and then cut into slices with a sharp knife.

Lila Brown
New York

TUNA/CHEESE CASSEROLE

4 ounce package of noodles
1 7 ounce can tuna
1 can cream of mushroom soup
1 teaspoon salt
1 cup grated cheese
1/2 soup can of water

Cook noodles with salt in water until tender. Drain. Spread half of noodles in casserole dish. Top with half of tuna and cheese. Repeat layers. Pour mushroom soup

mixed with water over casserole.

Bake at 350° for 30 minutes.

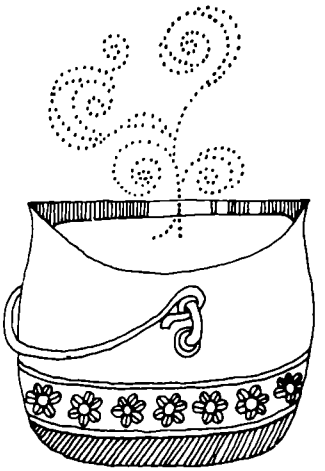
Mrs. Derek Hightower
White, GA

TUNA CASSEROLE

2 cups shell macaroni
2 tablespoons diced green pepper
1 tablespoon diced onion
1 teaspoon salt
1 small can tuna - flaked
1 can cream of mushroom soup
1/4 cup milk
cracker crumbs
butter

Boil macaroni, green pepper and onion in salted water until tender. Drain. Add tuna, mushroom soup and milk. Put ingredients in casserole dish, top with crumbs. Dot with butter. Bake at 350° for 40 minutes.
YIELD: 4 to 6 servings.

Ruby Blair
Danville



"BRUNCH EGG"

2 tablespoons dried minced onion
8 eggs, beaten
1 cup cottage cheese
8 ounces grated sharp cheddar cheese
2 1/2 tablespoons dried minced parsley
salt and pepper to taste
Worcestershire sauce and Tabasco to taste

Mix together and bake in a preheated 350° oven for 40 minutes. Serves 8

"This is so good - and is so easy!"

Mrs. R. H. Post

BAKED EGGS IN PIMIENTO CUPS

6 eggs
1 jar or can (7 ounces) whole pimientos
6 teaspoons butter or margarine
salt and pepper
1 to 2 teaspoons cream or evaporated milk
salad oil or shortening

Grease 6 muffin cups with oil or shortening. Fit 6 whole pimientos carefully into them. Break an egg into each pimiento 'cup'. Season eggs with butter, salt and pepper. Pour a little cream or evaporated milk over them for added flavor. Bake at 350° for about 25 minutes or until set. Remove eggs and pimiento cups from muffin tin, and serve with Canadian Bacon.

Josephine Price
Wetumpka

QUICHE SUPREME

1 pie crust (deep dish)
2 tablespoons butter
1 medium sized onion chopped (1/2 cup)
1 cup fresh sliced mushrooms
8 ounces cheddar cheese shredded (2 cups)
3 eggs
1/2 cup milk
1 tablespoon parsley flakes
1/2 cup bacon chips (some chopped ham optional)

Heat butter in skillet. Saute onions and mushrooms just until soft. Spoon into crust that has been baked for 5 or 10 minutes at 400°. Sprinkle cheese over vegetables. Beat eggs in a small bowl until frothy, stir in milk. Pour over vegetables. Top with parsley and bacon chips. Bake in hot oven 400° for 15 minutes. Lower temperature to 350°. Bake 20 minutes longer. Let stand about 5 minutes before serving.
(You can use bacon slices that you have crumbled. If ham is used, sprinkle over vegetables before cheese.)

Catherine Ferrell

QUICHE LORRAINE

12 strips lean bacon, fried
1/2 cup swiss cheese, grated
1/2 cup sharp Cheddar or American cheese, grated
4 eggs
2 cups cream or canned milk, evaporated
3/4 teaspoon salt
pinch sugar, nutmeg, cayenne
1 deep dish unbaked pie shell (Pet Ritz). Put pie on cookie sheet.

Beat eggs, cream and seasoning just long enough to mix thoroughly. Rub a little soft butter over the surface of pie shell. Bake 5 minutes before

filling it. Do not thaw. Sprinkle bacon into bottom of pie shell. Cover with cheese. Pour egg mixture over all.
Preheat oven to 450° and bake at this temperature for 10 to 15 minutes. Reduce heat and continue baking until custard is set - 300° for 25 to 30 minutes. If not golden brown on top, place under a hot broiler for a minute before serving.
NOTE: Thinly sliced ham or chipped beef sizzled in butter can be used instead of bacon.

Mrs. Michael Regan
Danville
Sally Karr
Greenville

QUICHE

2 eggs
1 cup plain milk
1/2 cup evaporated milk
8 ounces Kraft sharp cheese
1 10-inch deep dish pie crust

Choice of the following:
1 pound hamburger browned and drained
1 pound pork sausage
1 pound bacon
1 pound diced ham

Grate cheese and put half of it in bottom of pie crust. Mix other ingredients together. Add choice of meat and pour into pie shell and add remaining cheese on top Bake approximately 50 minutes at 350°. May also use as Vegetable Quiche by adding choice of spinach, mushrooms or green onions.

Jean Cooper
Greenville

SPINACH QUICHE

Preheat oven at 400° - Bake at 350°

Blend: 8 ounces cream cheese (softened)
3 eggs
1/2 cup milk
dash of salt
dash of Pillsbury sauce and gravy flour
1/8 cup sugar

Mix In: 1 frozen package of spinach (slightly thawed)
2 cups of sharp Cheddar cheese

Pour in a deep baking shell and bake 1 to 1 1/2 hours.

Dorothy Cannon
Danville

GAS HOUSE EGGS

1 piece of bread per person
1 egg per person
1 tablespoon of butter per piece of bread

Turn on oven to 300° to preheat.
Cut a round circle in a piece of bread with a pastry cutter or glass. Melt butter in medium heat frying pan. Brown bread on both sides, turning carefully. Add more butter if needed. Put pieces of bread in a shallow baking dish. Break an egg in each hole. Put a sprinkle of salt and pepper and a dab of butter on the top of each egg. Bake in 300° oven for 10 minutes until eggs set.

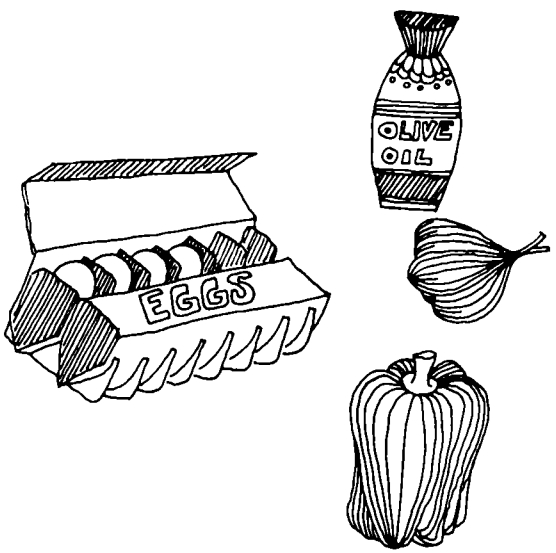
Trudy Wubbels
New York

EGGS WITH PEPPERS AND ONIONS

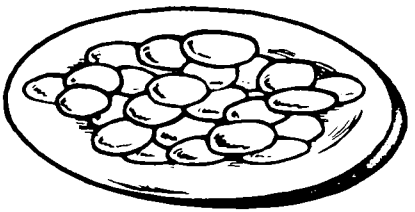
6 green peppers - sliced thin
2 large onions - sliced thin
4 tablespoons olive oil
5 tomatoes - peeled
1 garlic clove - crushed
salt and pepper to taste
10 eggs
1/2 cup whipping cream
4 tablespoons butter

Saute green pepper and onions in olive oil until soft. Add tomatoes, garlic and seasings. Simmer until vegetables are very soft, crushing occasionally with fork. Beat eggs lightly with cream. Heat butter in a large skillet. Add eggs. Cook over low heat, stirring constantly until just set. Arrange eggs on a heated platter. Spoon vegetable mixture around eggs. Garnish with diamonds of sauteed or toasted white bread.

Josephine Price
Wetumpka, Alabama



Cookies



& Candies

PRESERVED CHILDREN

Take one large field, half a dozen children, 2-3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles. Sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bath tub.

Annie Dix
Danville

CARAMEL FUDGE BALLS

1 cup walnuts
1/4 cup butter
1 cup brown sugar, packed
1 cup granulated sugar
1/4 teaspoon salt
3/4 cup dairy sour cream
1 teaspoon vanilla

Chop 1/2 cup of walnuts to medium size pieces. Chop remaining walnuts into fine pieces for coating.

Fudge Balls - melt butter in heavy 2 quart saucepan. Add sugars, salt and sour cream. Cook over low heat stirring until sugars dissolve. Cover, boil slowly 5 minutes. Uncover, cook rapidly without stirring to 236° F. (soft ball stage). Remove from heat; cool to lukewarm. Add vanilla; beat until mixture is creamy and begins to hold its shape. Stir in medium-size walnut pieces. Drop by rounded teaspoonfuls onto waxed paper. Quickly shape into balls. Roll in finely chopped walnuts. Let stand until firm. Makes 24 balls.

Helen M. Haskins
Danville

CHRISTMAS CANDY (or Anytime)

2 sticks margarine (softened)
2 boxes 4X Confectioners Sugar
1 can Eagle Brand Milk
2 teaspoons vanilla flavoring
Combine and work good with hands. Add any of the following or all -
1 1/2 - 2 cups (chopped fine) pecans
1 large bag coconut
1 1/2 pounds red and green cherries (chopped fine)
Work up well with hands and dip out with spoon. Form balls (about size of a quarter) and put on wax paper. Chill for 2 hours or longer.
Melt in double boiler:
1 1/2 bars Paraffin Wax
2 large bags Semi-sweet Chocolate chips
Dip balls (using toothpicks or ice pick) until coated. Put on wax paper and chill again before storing in air tight container.

Pamela Sloan
Greenville

CHINESE CHEWS

Bottom:
1 cup brown sugar
1/2 cup melted shortening
2 egg yolks
1 1/2 teaspoon baking powder
1 1/2 cups flour
1/2 teaspoon Almond Flavoring

Mix sugar, shortening added to lightly beaten egg yolks. Sift flour and baking powder, 2 times, then add to the above. Mix well. Add flavoring and mix well. Press into pan (8x12x2)
Topping:
2 egg whites beaten stiff
Add to egg whites:
1 cup brown sugar
1/2 cup chopped nuts
1/2 cup chocolate bits (sweet)
1/2 cup coconut

Place topping over bottom and cook at 350° 25 to 30 minutes. Cut while hot.

Jackie Hall
Danville

OATMEAL FUDGE

2 sticks butter
4 cups sugar
1 cup sweet milk
8 tablespoons cocoa
4 cups oatmeal
1 cup peanut butter
1 teaspoon vanilla

Melt butter. Add sugar, cocoa and milk together. Bring to boil and let boil for one minute. Take off heat. Add oatmeal, peanut butter and vanilla. Mix real good. Pour into 9x12 pan lined with wax paper. Put in refrigerator for 1 hour or until hard. Then cut into squares.

Ramona Moore
Greenville

CHOCOLATE CANDY

2 cups Powdered Sugar
2 tablespoons evaporated milk
1/4 cup cocoa
1/4 cup peanut butter.

Blend ingredients. Put mound between paper. Roll. Set aside and let harden. Cut into small squares and it is ready to serve or pack in box.

Barbara Cason
Beattie Plant

CHOCOLATE COVERED CHERRIES

2 1/2 boxes powdered sugar
2 sticks margarine, melted

1 can Eagle Brand milk
1 teaspoon salt
1 cup coconut
3 cups chopped nuts (pecans or walnuts)
2 jars maraschino cherries
3 small packages chocolate chips
1/2 block parafin wax

Mix first 6 ingredients together well. Roll around cherries and chill until hard. Melt wax and chocolate over low heat in double boiler until smooth. Dip chilled balls in mixture. (Keep the mixture hot while dipping).

Barbara Cason
Beattie Plant

CHOCOLATE TRUFFLES

6 ounces Bitter-sweet Chocolate
2 egg yolks
2 tablespoons heavy cream
2 tablespoon cognac
4 tablespoons sweet butter
cocoa

Melt chocolate in double boiler. Whisk in egg yolks and cream. Beat with wooden spoon or until cool. Beat in cognac. Carefully beat in butter, one tablespoonful at a time. Mixture must not be hot enough to melt butter, or truffles will be defective. Chill until almost set. Make into balls and roll in unsweetened cocoa.

Linwood Wright
Danville

Dip bananas and apples in lemon juice so that they will not turn dark.

FUDGE MELT-A-WAYS

1/2 cup butter
1 square unsweetened chocolate (1 ounce)
1/4 cup granualted sugar
1 teaspoon vanilla
1 egg, beaten
2 cups graham cracker crumbs
1 cup coconut
1/2 cup chopped nuts
1/2 cup butter
2 tablespoons milk
4 cups 10X sugar
2 teaspoons vanilla
4 squares unsweetened chocolate

Melt 1/2 cup butter and 1 square chocolate in saucepan. Blend in granulated sugar, 1 teaspoon vanilla, egg crumbs, coconut and nuts into butter-chocolate mixture. Mix well and press into ungreased pan. Refrigerate.

Mix 1/2 cup butter, milk, 10X sugar and 2 teaspoons vanilla. Spread over crumb mixture. Chill.

Melt 4 squares chocolate and spread evenly over chilled filling. Chill again 15 minutes. Cut in tiny squares before completely firm.

Makes 3-4 dozen.

Mary Louise Merricks
Danville

CHOCOLATE FUDGE

In heavy saucepan, mix:
2 cups sugar
1 small can evaporated milk
10 large marshmallows

In bowl, mix:
1 stick soft butter
1 cup chopped pecans
16 ounce package chocolate chips
1 teaspoon vanilla

Stir ingredients in saucepan over medium heat. Boil six minutes. Then pour over contents in bowl and blend. Pour in buttered pyrex dish. Refrigerate overnight. (Double amounts for largest pyrex dish - 9x13).

Mrs. William H. Weaver
Danville

MARSHMALLOW CREAM FUDGE

3 cups sugar
1 cup milnot (canned milk product)
1 7 ounce jar marshmallow cream
3/4 stick margarine
1 12 ounce package of chocolate chips or butterscotch chips (whichever you prefer)
1 cup chopped nuts (optional)

Melt sugar, milnot and margarine together and cook until mixture comes to a boil stirring frequently. Boil 5 minutes stirring constantly. Remove from heat and stir in chocolate or butterscotch chips and marshmallow cream. Stir until mixture is smooth (may use electric beater). Pour into buttered 9x9 inch or 11x9 inch pan. Cool. Makes 2 1/2 pounds.

Clyde (Andy) Anderson
Danville

Freeze leftover pancakes. You can warm them up in your toaster for a quick and easy breakfast.

FUDGE

3 - 6 ounce packages semi-sweet chocolate chips
1 can Eagle Brand milk
1 1/2 teaspoons vanilla
Pinch salt
1/2 cup chopped nuts

In top of double boiler, melt chocolate. Remove from heat; add sweetened condensed milk, vanilla, salt and nuts. Stir until smooth. Turn into wax paper lined 8-inch square pan. Chill. Store in air-tight container.

Alice Skelton
Greenville

OLD FASHION CHOCOLATE BALLS

2 boxes powdered sugar
1 stick margarine (not butter)
1 can sweetened milk - Eagle Brand

Mix well, then add pecans or coconut. Mix (4 cups pecans and 3 ounces coconut) (or you can half the mixture (use 4 cups chopped fine pecans). (The other half use 3 cups coconut) or more, roll in balls - makes (75 to 100) according to size of ball, let the ball chill thoroughly, then dip.

Chocolate Coating
1 - 6 ounce bag chocolate chips (semi-sweet)
1 - 6 ounce bag butterscotch chips
1/2 block paraffin, all mixed together in double boiler. Let stay on low heat while you dip the balls.

Claudia Holland
Beattie Plant

CHOCOLATE VELVET FUDGE

5 or 6 tablespoons cocoa
3 cups sugar
2 tablespoons corn syrup
1 cup Carnation evaporated milk (undiluted)
3 tablespoons butter
1 teaspoon vanilla
3/4 or 1 cup chopped nuts

Put chocolate over sugar into 2 quart pan. Add syrup and Carnation milk. Stir over medium heat until sugar dissolves. Bring to a boil. Cover and cook 2 minutes. Uncover and cook stirring occasionally to 324° or until a soft ball forms when a small amount is dropped into cold water.

Remove from heat. Add butter. Let stand in a cool place without stirring until cool enough to hold in palm of hand. Add vanilla. Beat until thick or no longer glossy. Add nuts. Spread in a greased pan. When cool and firm, cut into squares. Makes 1 3/4 pounds.

Willie D. Cassada
Danville

FIVE MINUTE FUDGE

2/3 cup evaporated milk
2 tablespoons butter
1 2/3 cups sugar
2 cups miniature marshmallows
1 1/2 cups chopped nuts
1 1/2 cups semi-sweet chocolate bits
1 teaspoon vanilla

Mix milk, butter and sugar in saucepan, heat to boiling. Cook 5 minutes. Remove from heat. Add marshmallows and chocolate bits and flavoring, stir until melted, add nuts. Pour into buttered 8"x9" pan.

Cool, cut in squares.

Butterscotch or peanut bits may be substituted for chocolate.

Geraldine Riddle
Furman Plant

CHOCOLATE DROPS

Melt in double boiler two small packages of Nestle's chocolate drops and one can of Eagle Brand condensed milk, and two pats of butter the size of an egg.

When melted remove from stove.

Add: 1 cup flour, pinch of salt
1 teaspoon vanilla
1 cup of nuts (chopped)

Drop by teaspoonful on ungreased cookie sheet - cook just 7 minutes in 300° oven. Take off sheet while hot.

Sallie T. Small
Greenville

KENTUCKY COLONELS

1/2 cup softened butter
3 tablespoons sweetened milk
1/3 cup plus 2 teaspoons bourbon
7 1/2 cups powdered sugar
1/2 cup finely chopped pecans
1 6 ounce package semi-sweet chocolate morsels
1 tablespoon melted paraffin

Combine butter, condensed milk and bourbon in a large mixing bowl; add sugar and knead until mixture is well blended and does not stick to hands. Knead in

chopped pecans. Shape into 1 inch balls. Chill.

Combine chocolate morsels and paraffin in top of a double boiler; place over hot water, stirring well until chocolate is melted. Using a toothpick, dip each ball of candy into chocolate mixture. Place on waxed paper; remove toothpick and gently press a pecan half on each. Yields about 6 dozen.

Willyne Butler
Haynsworth Plant

CHOCOLATE COVERED GRAHAM BALLS

2 sticks margarine
1 cup crunch peanut butter
1 cup chopped pecans
1 cup graham cracker crumbs
1 box confectionary sugar
2 teaspoons vanilla

Mix and shape into small balls. I didn't use the cup of pecans in mine.

Chocolate Coating
1 12 ounce chocolate chips
1 inch paraffin wax

Melt in double boiler. Dip balls in chocolate. Place on wax paper. Will keep a long time in refrigerator. (can use long prone fork for dipping ring).

Jean Adkins
Danville

Barbara Gregory
Danville

CREAM CHEESE MINTS

2 1/2 cups powdered sugar
1 3-ounce package cream cheese, softened
1/2 teaspoon peppermint extract
7 drops red food coloring
7 drops green food coloring
sugar

Cream powdered sugar and cream cheese together in a small bowl. Blend in peppermint extract. Divide mixture in half; add red food coloring to half of mixture and green food coloring to the other half. Knead until consistency of pie dough. Form dough into 1/2 inch balls; roll balls in sugar. Press into candy molds and remove immediately. Makes about 2 dozen mints.

Mary Louise Merricks
Danville

CRACKER JAX

1 cup margarine (2 sticks)
2 cups firmly packed brown sugar
1/2 cup light or dark corn syrup
1 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon vanilla
6 quarts popped corn

(Note: use large pan as soda foams up). Melt margarine, stir in borwn sugar, corn syrup and salt. Boil without stirring 5 minutes. Remove from heat. Stir in soda and vanilla. Gradually pour over popped corn, mix well. Turn onto 2 large (buttered) shallow baking or roasing pans. Bake in 250° oven one hour, stirring every 15 minutes. Remove from oven, Cool completely. Break apart and store in tightly covered container.

Mrs. Dave Sokevitz

A TASTY TREAT - "SUPERB!"

2 sticks oleo
2 cups brown sugar
1/2 cup white Karo syrup
1 teaspoon salt
1 teaspoon soda
1 teaspoon vanilla
6 quarts popped corn

Melt oleo in large pan. Stir in brown sugar, syrup and salt. Boil without stirring for 5 minutes. Remove from heat. Stir in soda and vanilla. Slowly pour over popped corn. Mix well. Bake at 250° for one hour. Stir every 15 minutes. Cool and break carmelized popcorn apart.

Deborah McGhee
Danville

BUTTERMILK CANDY

2 cups white sugar
1 cup buttermilk
1 teaspoon soda and dash salt

Cook fast for 7 minutes. Add:

2 tablespoons butter
2 cups pecans

Cook 5 minutes more. Beat until creamy. Drop on waxed paper.

Helen Bray
Danville

"A bit of something sweet is always handy,
for instance:
Kisses, smiles, and homemade candy!"

SEA FOAM CANDY

3 cups brown sugar
1 cup water
1 tablespoon vinegar
2 egg whites
1 cup chopped nuts
1 teaspoon vanilla

Combine sugar, water and vinegar and cook, stirring only until sugar is dissolved. Cook until a little dropped in cold water forms a soft ball. Pour slowly over stiffly beaten egg whites, beating continously. Add vanilla and nuts and beat until mixture will hold its shape, then drop from spoon.

Barbara Gregory
Danville

CALIFORNIA MERINGUE CANDIES

3 egg whites
2/3 cup sugar
1 cup golden raisins
1 package butterscotch morsels (6 ounce)
1 teaspoon vanilla

Preheat oven to 350°. Beat egg whites to soft peaks. Add sugar gradually. Beat until stiff. Fold in raisins, morsels and vanilla. Drop by teaspoonsful on 2 cookie sheets. Place sheets in oven. Turn off oven. Let stay in oven overnight undisturbed. Makes 2½ dozen.

Deborah McGhee
Danville

PEANUT BRITTLE CANDY

3 cups sugar
1 cup light corn syrup
1/2 cup water
1 pound raw peanuts
1 tablespoon butter or margarine
2 teaspoons soda
1 teaspoon salt

Combine sugar, corn syrup, and water in a Dutch oven; cook over low heat until mixture spins a thread (230° - 234°). Add peanuts; cook to soft crack stage (about 290°) stirring constantly. Remove from heat. Add butter, soda, and salt; mix well.

Spread thinly onto 2 warm, buttered 15x10x1" jellyroll pans. Cool and break into pieces. (about 2 pounds)

Ruby Handy
Danville

Jean Cooper
Greenville

Similar variations by Irene Hines
Danville

Frances Henderson
Greenville, Alabama

Imogene Snodgrass
Chickamauga, Georgia

STRAWBERRIES

1 1/2 cups grated English walnuts
1 1/2 cups coconut
3 - 3 ounce Strawberry Jello
1 can Eagle Brand Milk (14 ounce)
1 teaspoon vanilla
1/3 cup red sugar crystals

Green icing in can or tube for leaves

Mix all together except red sugar and put in refrigerator for 1 hour. Shape into strawberries and roll in red sugar, then put green leaves on.

Jane Barker
Danville

SUGAR-COATED PEANUTS

In medium saucepan, Add:
1 cup sugar
1/2 cup water
2 cups shelled raw peanuts

Boil until dry.
Place mixture in shallow, buttered baking dish.
Place in oven, preheated 350° for 20-30 minutes.
Allow to cool.

Nancy Y. Hale
White, Ga.

CHINESE FRIED WALNUTS

6 cups water
4 cups California Walnuts
1/2 cup sugar
Salad Oil
Salt

1) In 4 quart saucepan over high heat, heat water to boiling; add walnuts and heat to boiling; cook 1 minute. Rinse walnuts under running hot water, drain. Wash saucepan and dry well.
2) In large bowl with rubber spatula, gently stir warm walnuts with sugar until sugar is dissolved. (If necessary, stand 5 minutes to dissolve sugar.)
3) Meanwhile, in same saucepan over medium heat, heat about 1 inch salad oil to 350° F. on deep-fat thermometer (or heat oil according to manufacturer's directions in deep-fat fryer set at 350° F.) With slotted spoon, add about half of walnuts to oil; fry 5 minutes or until golden, stirring often.
4) With slotted spoon, place walnuts in coarse sieve over bowl to drain; sprinkle very lightly with salt; toss lightly to keep walnuts from sticking together. Transfer to paper towels to cool. Fry remaining walnuts. Store in tightly covered container. Makes 4 cups.

Make about 1 1/2 hours before serving, or up to 2 weeks ahead.

Judy Moore
Danville

PECAN NUT ROLL

1 pound graham crackers
1 pound marshmallows (large)
4 cups pecans - chopped fine
1 can Eagle Brand milk
1 1/2 teaspoon vanilla
1 (10 ounce) bottle of red maraschino cherries
1 (10 ounce) bottle of green maraschino cherries

Cut marshmallows in small pieces. Add chopped cherries and nuts. Crush graham crackers. Keep out 5 or 6 crackers to roll mixture in. Add crumbs alternately with Eagle Brand milk and vanilla, mixing well with hands. Shape in roll. Roll in reserved graham cracker crumbs. Keep refrigerated.

Pat Moore
Greenville

RUM BALLS

2 cups vanilla wafer crumbs
1 cup powdered sugar
1 cup chopped nuts
1/3 cup cocoa
1/3 cup white Karo syrup
1/3 cup Rum

Combine all ingredients in large bowl. Roll into balls with hands to 1/2 size of walnut. Roll balls in additional powdered sugar or coconut. Store in covered container for 30 days to "ripen". Reroll in powdered

sugar or coconut before serving.

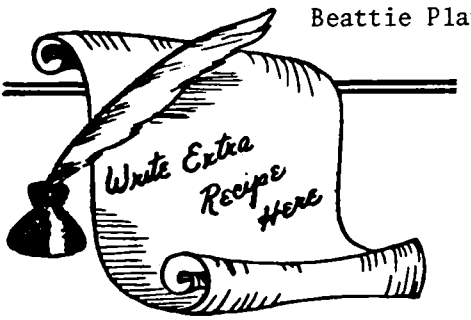
Andrew J. Kamp
Greenville

BOURBON ROLLS

1 box vanilla wafers (crushed)
1 can Eagle Brand milk
1 cup chopped candied cherries
1 cup chopped candied pineapple
2 cups whole pecans
2 or 4 tablespoons Bourbon

Mix together well, shape into rolls. Makes approximately 6 rolls. Sprinkle with powdered sugar and wrap in foil. Chill and slice.

Louise Roberts
Beattie Plant



CHOCOLATE OATMEAL COOKIES

1 stick butter (or margarine)
2 cups sugar
4 tablespoons cocoa
1/2 cup canned milk

Mix all together well and cook on medium high heat until comes to boil, when comes to boil, cook for exactly 1 and 1/2 minutes.

Remove from heat. Add:
2 1/2 cups oatmeal
1/2 cup peanut butter (plain or crunchy)
1 teaspoon vanilla flavoring
1/2 cup nuts (if desired)
Mix well. Drop by tablespoon onto wax paper. Let cool and serve!

Very simple, very easy! But be sure to boil exactly 1 and 1/2 minutes.

Mary Ann Posey
Greenville

Similar variation by Pamela Sloan
Greenville

Frances Lewis
Danville

CHOCOLATE CHIP COOKIES

1 cup + 2 tablespoons unsifted flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
6 tablespoons firmly packed brown sugar
6 tablespoons sugar
1/2 teaspoon vanilla extract
1 egg
1 6 ounce package semi-sweet real Chocolate chips

Combine flour, baking soda and salt, set aside. Combine butter, sugar, brown sugar and vanilla extract, beating until creamy. Beat in egg, gradually add flour mixture, mix well. Stir in chocolate chips and nuts. Drop by teaspoon onto ungreased cookie sheet. Bake at 375° for 8-10 minutes. Makes 4 dozen.

Freda Dawkins
Greenville

FUDGE BROWNIES

Melt together over low heat:
1 stick oleo
4 squares (4 ounce) Baker's Bittersweet Chocolate
Mix together:
4 eggs beaten
2 1/2 cups "light" brown sugar firmly packed
2 teaspoons vanilla extract
Add oleo and chocolate.
Add: 1 cup plain flour
1/2 to 3/4 cups chopped nuts (optional)
Bake at 325° in a greased pan 8x9x2" for about 40 minutes. DO NOT OVERBAKE. Brownies will solidify as they cool.

Pat Rowland
Danville

APPLE BROWNIES

1 stick margarine
2 eggs
1 cup sugar
1 cup self-rising flour
1 teaspoon cinnamon
1 cup chopped apples
1/2 cup nuts
Bake at 350° for 40 minutes. Grease and flour pan.
Mix all ingredients and pour in prepared pan and bake.

Mrs. Derek Hightower
White Plant

PINEAPPLE DROP COOKIES

3/4 cup shortening
1 cup white sugar
1 cup brown sugar
2 teaspoons vanilla
2 eggs
1 cup nuts (chopped) your choice
1/2 teaspoon salt
4 cups flour
2 teaspoons baking powder
1 teaspoon soda
1 cup well drained pineapple (crushed)

Mix all of the above ingredients and drop onto a greased cookie sheet and bake at 350° for 14 minutes.

Kathy W. Anderson, R.N.
Danville

FRUIT CAKE COOKIES

1 1/2 cups light brown sugar
2 sticks margarine
3 eggs
3/4 cup buttermilk
1 pound chopped dates
4 or 5 cups chopped pecans
3 cups flour
1 teaspoon soda
1 teaspoon cinnamon
1/2 pound red cherries
1/2 pound green cherries
6 slices candied pineapple

Cream margarine and sugar. Add eggs. Add flour, cinnamon, and soda alternately with buttermilk. After mixing good, add fruit and nuts. Drop on ungreased cookie sheet. Bake at 325° for 25 minutes.

Pat Moore
Greenville

OLD FASHION MOLASSES COOKIES

1 cup Crisco
1 1/2 cup molasses
1/4 cup sugar
4 cups enriched flour
1 1/2 teaspoon salt
2 teaspoons soda
2 teaspoons cinnamon
1 1/2 teaspoons ginger
1/2 teaspoon cloves
1 egg

Cream sugar and crisco. Add molasses, mixing well. Sift together flour, salt, soda and spices. Add 1 cup flour. Beat in eggs. Add remaining flour and blend smooth. Chill. Shape into 1 1/2 inch balls. Place on cookie sheet, 2 inches apart. Bake in moderate oven 350° F. for 15 minutes. (Variation - Raisins-Walnut Cookies - add 1 cup raisins, chopped walnuts after adding flour. Makes 5 dozen).

C. B. and Mary Ruth Hood
Clifton Plant

DELICIOUS PEANUT BUTTER DESSERT COOKIES

Bring to boil 2 cups dark Karo syrup and 2 cups sugar. Remove from stove. Add 2 cups Chunky peanut butter. Add more nuts if desired. Stir well and pour over 12 cups Special K Cereal. Press in two buttered pans. Spread one package Chocolate chips (12 ounce) melted over top of cookies.

Deborah McGhee
Danville

Store raisins in a glass jar. They will stay fresh much longer.

OLD-FASHIONED PEANUT BUTTER COOKIES

1 cup peanut butter
1/2 cup butter or margarine (soft)
1/2 cup granulated sugar
1 egg
1/2 cup packed brown sugar
1/2 teaspoon vanilla extract
1 1/2 cups all purpose flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder

Cream first 6 ingredients until well blended. Stir in remaining ingredients. Chill several hours. Shape dough into size of marbles, place on greased cookie sheet, making criss-crossing marks on dough, flattening dough at same time. Bake at 375° about 8 to 10 minutes. Cool on wire racks. These cookies do not crumble. Yield: about 3 dozen.

Connie F. Brady
Danville

PEANUT BUTTER COOKIES (Variation)

1 tablespoon vanilla extract
1 cup peanut butter
1 1/2 cups white sugar
1/2 cup brown sugar
2 eggs
2 1/2 cups self-rising flour
1 cup hot shortening

Mix dry ingredients together, then add other ingredients. Mix well by kneading thoroughly. Preheat oven to 350°. Roll dough into balls about the size of a quarter. Place on ungreased cookie sheet and mash diagonally with a fork and then horizonally. Bake until lightly browned 7-10 minutes. Makes 3 or 4 dozen.

Carrie Wilson
Chickamauga, Georgia

PEANUT BUTTER COOKIES (Variation)

(Preheat Oven to 450° - - lower to 375°)
1/2 pound butter (room temperature)
1 cup sugar
2 1/2 cups flour
1 egg
2 large heaping tablespoons creamy peanut butter

Cream butter and sugar; add egg. Mix well, add peanut butter and flour and mix thoroughly. Roll about 1/2 teaspoon or more into a ball and place on a cookie sheet. With the back of a fork, press lightly on top or make a thumb print. Bake until golden brown, about 10 to 12 minutes. Yields 36 to 48 cookies, depending on size.

Mrs. Marie Truilo
New York

SUGAR COOKIES

2/3 cup shortening
1 teaspoon vanilla
4 teaspoons milk
1 1/2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup sugar
1 egg
2 cups all-purpose flour
*red and green sugar

Thoroughly cream shortening, sugar and vanilla. Add eggs and beat until light and fluffy. Stir in milk. Sift together dry ingredients; blend into creamed mixture. Divide dough in half and chill 1 hour. (cookie dough can be made a few days ahead, refrigerated and baked when needed.) On lightly floured surface, roll 1/8 inch thick. *Cut in desired shapes with cutters. Excellent for Christmas cookies. Bake on greased cookie sheet at 375° about 6 to 8 minutes. Cool slightly,

remove from pan. Yields: 2 dozen * red and green sugar crystals, raisins or candies may be used to decorate cookies before baking.
"My co-workers love these cookies."

Connie F. Brady
Danville

BUTTER THUMBPRINT COOKIES

1/2 pound butter
4 tablespoons confectioner sugar
1/2 teaspoon vanilla

Mix thoroughly, then sift in 2 cups sifted flour. Roll into small balls. Press centers with thumb. Fill centers with jelly or 1/2 red candied cherries. Bake at 375° for 7 to 8 minutes.

Joan Falkowski
New York

MOTHER'S ICE BOX COOKIES

1 cup brown sugar	5 cups flour (plain)
1 cup granulated sugar	2 teaspoons soda
3 sticks Oleo (melted)	1 teaspoon cinnamon
3 eggs well beaten	1/2 teaspoon nutmeg
1 teaspoon salt	1/2 teaspoon cloves

Cream oleo and sugars, add eggs (slowly), add dry ingredients sifted together - let stand and solidify. Shape into rolls about 3 inches in diameter, roll in wax paper. Refrigerate overnight or longer. Slice thin, bake in 375° oven for about 5 minutes. Makes 75 cookies.

Sallie T. Small
Greenville

CHRISTMAS COOKIES

1 cup brown sugar
1 cup white sugar
1 pound margarine
3 eggs
5 cups plain flour
1 teaspoon baking powder
1 teaspoon vanilla
8 ounce each of red and green cherries (cut fine)
1 cup chopped nuts (fine)

Cream butter, sugar, add eggs, one at a time, mix well. Sift flour and baking powder together and blend in well with the above ingredients, then add vanilla, cherries and nuts, stirring well. Place mixture on wax paper, (make into rolls as long as you like and as big), and roll up in wax paper, put into plastic bags or container and chill 2 hours or better over-night. Slice 1/2 inch thick. Place on ungreased cookie sheet. Bake 8 to 10 minutes at 350°. Can keep in freezer for months; slice and bake as needed.

Claudia Holland
Beattie Plant

PEANUT BUTTER BALLS

2 cups chocolate chips
8 ounce Hershey Bar
1/2 slab paraffin
1 - 18 ounce jar crunchy peanut butter
1 stick oleo
1 box powdered sugar
3 1/2 cups Rice Krispies

In double boiler, melt chocolate chips, hershey bar and paraffin. In large skillet, melt peanut butter, oleo and add powdered sugar and mix well. Pour over Rice Krispies and blend well. Roll into small balls

and put on wax paper on cookie sheet. Refrigerate to chill for 15 to 20 minutes. Dip into chocolate mixture with tongs and put on wax paper to harden. Makes 80 to 100 balls. Can be refrigerated or frozen.

Jean Cooper
Greenville

SCANDANAVIAN SNOW BALLS

Soak 3/4 cups raisins in 1 cup milk (for 1/2 to 1 hour)
1 cup margarine (2 sticks)
1/4 cup sugar
2 cups flour
1/2 teaspoon baking powder
1 cup shredded coconut
1 teaspoon vanilla

Cream margarine and sugar together. Add flour, baking powder and coconut, vanilla. Stir in raisins. Shape dough into 1 inch balls. Bake in oven 350° for 12 to 15 minutes until they are a golden color - (not white looking). When baked, they have a cracked look and you can see the raisins. Makes about 50 cookies. Store in a tight cookie tin.

Zina V. Sisto
New York

ROCKS

1. Cream 3/4 cup butter and 1 1/2 cups sugar
2. Add to Number 1:

1 teaspoon cinnamon
1/2 teaspoon soda dissolved in tablespoon hot water
3 or 4 cups flour sifted
3 eggs well beaten
Whiskey or Orange Juice (4 ounces)

3. Mix with Numbers 1 and 2:

1 pound pecans
1 pound black walnuts
3 slices crystalized pineapple - red
3 slices crystalized pineapple - white
3 slices crystalized pineapple - green
1/3 pound crystalized cherries
3 medium sized packages of dates
Cut into small pieces fruits and nuts.

Drop with spoon on greased pan. Bake at 375° 12 to 15 minutes.

Dot Stone
Danville

PEANUT BUTTER FROSTING

1 box confectioners sugar
3/4 cup peanut butter
Enough milk to spread. Frost 2 layers or 24 cup cakes.

Mrs. Derek Hightower
White Plant

PECAN CRISP

1 1/2 cups butter
1 cup sugar
2 eggs, separated
2 tablespoons milk
2 cups flour
2 cups pecans

Cream butter, add sugar gradually and cream. Blend in 1 egg yolk and milk. Add flour to mixture. Roll out dough to about 1/16 inch thickness on board. Spread 2 unbeaten egg whites over dough. Sprinkle nuts evenly over egg white. Roll the rolling pin

carefully over nuts, pressing them into dough. Cut into 1 1/2 inch squares with a sharp knife. Place on a well greased pan. Bake at 375° for 15 minutes.

Mrs. Derek Hightower
White Plant

NUT CRESCENTS (Variation)

1 cup soft margarine
1/2 cup confectioners sugar
1 teaspoon water
2 cups unsifted plain flour
1 cup chopped pecans

Cream butter and confectioners sugar. Add flour and water, mix well, add nuts. Make into 1/2 inch balls. Bake at 375° for 15 minutes. Cool slightly. Drop in paper bag with confectioners sugar and shake. When cooled, shake once more.

Jean Cooper
Greenville

RICH PEANUT BUTTER BARS

1/2 cup peanut butter
1/2 cup margarine
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla
1 cup self-rising flour

Heat oven to 350°. Melt peanut butter and margarine in bowl over hot water. Add remaining ingredients. Stir until blended. Bake for 25 to 30 minutes. Makes 2 dozen.

Mrs. Derek Hightower
White Plant

CONGO SQUARES

2 2/3 cups all purpose flour
1 teaspoon baking powder
1 1/2 sticks margarine
1 box light brown sugar
3 eggs
1 teaspoon vanilla
1 cup chopped nuts
1 package chocolate chips.

Cream sugar and margarine. Add eggs and then other ingredients. Bake in a long shallow pan for 25 to 30 minutes at 350°.

Jean Cooper
Greenville

DATE AND WALNUT BARS

3/4 cup unsifted all purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1 cup light brown sugar, packed
1 cup chopped dates
1 cup coarsely chopped walnuts
1 teaspoon vanilla
Confectioners sugar

Preheat oven to 350°. Lightly grease and line bottom of 9x9x2 inch pan with waxed paper. Sift flour with baking powder and salt. Set aside. In medium bowl, beat eggs until light, gradually add brown sugar, beating until smooth and fluffy. Add dates, nuts, and vanilla. Mix thoroughly. Stir in dry ingredients, mix well. Spread in pan, bake 25-30 minutes. Cool slightly and peel off wax paper. Cut in squares and roll in Confectioners sugar.

Dorothy W. Pierce
Chickamauga

DATE-NUT BARS (Variation)

* 1 cup sifted all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter or other shortening
1 cup sugar
2 eggs
1 teaspoon vanilla
1 1/2 7-ounce packages finely cut dates
1 cup coarsely chopped nuts.

Sift together flour, baking powder, and salt. Cream butter gradually, and blend in sugar. Add eggs one at a time and beat until light and fluffy. Add vanilla. Gradually blend in rest of ingredients, beating well after each addition. Fold in dates and nuts. Spread evenly in a greased pan (rectangular pan 7x11x1 1/2) Bake in a moderate oven (350°) about 30 minutes until firm when lightly touched. When cool, sprinkle with confectioners sugar and cut into bars. Yields: 30 bars.

Connie F. Brady
Danville

APPLE SQUARES

1 cup plain flour
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/2 stick margarine melted
1/2 cup firmly packed light brown sugar
1/2 cup granulated sugar
1 egg well beaten
1 teaspoon vanilla
1 cup chopped apples (raw)
1 cup nuts chopped

Mix well. Spread into a greased 8x8x2 pan. Sprinkle

with 1 tablespoon of cinnamon and sugar. Bake at 350° for 30 minutes.

Geraldine Riddle
Furman Plant

LEMON SQUARES

1 cup flour
1 stick real butter
1/4 cup powdered sugar
1 cup granulated sugar
2 tablespoons additional flour
2 tablespoon fresh lemon juice
1 teaspoon vanilla
1/2 teaspoon baking powder
2 eggs

Preheat oven to 350°. Grease 9x9 inch pan. Mix 1 cup flour, melted butter and powdered sugar. Press into buttered pan evenly. Bake 15 minutes. Next mix together granulated sugar, 2 tablespoons flour and baking powder. Add well beaten eggs, fresh lemon juice and vanilla. Pour over part Number 1. Bake 25 additional minutes. Sprinkle with powdered sugar while hot. Cut into small squares. "Very rich."

Janice Poteat
Danville

Similiar variation by Jean Cooper
Greenville

NO BAKE CHEESE SQUARES

Combine graham crumbs from 1 package Jello Cheesecake Mix, with 2 tablespoons sugar. Set aside 1/3 cup. Mix 3 tablespoons softened butter with remaining crumb mixture. Line 8" square pan with wax

paper, letting ends extend for tabs; press crumb mixture firmly into bottom of pan. Combine filling mix and 1 cup milk in bowl. Blend at low speed of mixer. Beat at medium speed for 3 minutes or until very thick. Spread over crumb lined pan. Chill 1 hour or longer; cut into 36 squares. Lift out of pan, separate squares and roll each in crumb mixture.

Florence Geesler
Lakewood, N. J.

HELLO DOLLY BARS

1 stick oleo
1 cup graham cracker crumbs
1 cup flaked coconut
1 cup chocolate chips
1 can chopped nuts
1 can (15 ounce) sweetened condensed milk

Melt oleo in a 9x9x2 pan and sprinkle in a layer each of the ingredients, except milk. Over the layers, pour the milk and bake for 30 minutes at 350°. When cooled, cut in bars.

Jean Cooper
Greenville

Similar variation by Louise Roberts
Beattie Plant

DEBBIE'S GRAHAM CRACKER BARS

1 stick butter
1 stick margarine
1/2 cup granulated sugar
1/2 cup chopped pecans
graham crackers

Preheat oven to 300° F. Break graham crackers and place close together on cookie sheet. In saucepan,

heat butter, margarine, and sugar to boiling. Boil for 3 minutes stirring constantly. Pour boiling mixture over graham crackers. Sprinkle with chopped pecans. Bake in 300° F. oven for 10 minutes. Immediately remove and place on wax paper. Cool slightly and sprinkle with powdered sugar.

Mrs. A. K. Rawley
Danville

Barbara Gregory
Danville

Linda Vernon
Danville

GRAHAM CRACKER SQUARES (Variation)

1 pound graham crackers
1 cup sugar
1 1/2 sticks margarine
1 egg
1/2 cup milk
1 cup nuts - chopped
1 can angel flake coconut

Line a 9x13 pan with whole graham crackers. Melt margarine in a saucepan; add sugar. Beat egg in milk and add to margarine and sugar- Bring to a boil, stirring constantly. Crush enough crackers for 1 cup of crumbs. Add crumbs, nuts and coconut to the sugar and butter mixture. Pour over crackers in pan. Put another layer of whole crackers on top.

ICING
2 cups 10X sugar
1/2 stick soft margarine
1 teaspoon vanilla
2 tablespoons milk

Mix all ingredients well. Spread on top and chill.

Cut into squares.

Thelma Hines
Danville

Pat Moore
Greenville

PETTI FOURS POUND CAKE

1 cup butter (no substitute)
1 cup sugar
6 eggs
1 teaspoon vanilla
2 1/4 cups flour (sifted, plain)
1/8 teaspoon salt

Cream butter and add sugar slowly. Add eggs one at a time, then flour and salt. Bake at 300° 40 minutes in 2, 8 inch pans. Cut in 1/2 inch squares.

FROSTING FOR PETTI FOURS:
2 pounds powdered sugar
1/2 cup water
1/2 cup Karo syrup
1 teaspoon vanilla
1/2 teaspoon lemon juice

Combine in top of double boiler. Heat until warm. Dip squares and place on cookie sheet to harden.

Lillie Mae Brown
Liberty, S. C.

FORGOTTEN COOKIES

2 egg whites
2/3 cup sugar
1 cup chopped pecans
1 cup chocolate chips or butterscotch
1 teaspoon vanilla extract
pinch of salt

First turn oven on at 350°. Beat egg whites with pinch of salt until very foamy. Add 2/3 cup sugar and continue beating until very, very stiff. Fold in vanilla, 1 cup nuts and 1 cup chocolate chips or butterscotch chips (or 1/2 cup of each). Drop on cookie sheet covered with foil. Can be dropped close together as they will not spread. Put in oven and turn off immediately. Do not open door for 4 hours or leave in oven overnight.

Freda Dawkins
Greenville

PECAN KISSES (Variation)

1 egg white
3/4 cup of light brown sugar
2 cups of pecan halves

Beat egg whites until it stand in soft peaks. Gradually adding sugar and vanilla, fold in pecan halves and mix until well coated with egg mixture. Place on a well greased cookie sheet about one inch apart. Turn oven to 250°. Bake about 30 minutes. Turn the oven off and let stay in the oven 30 minutes longer. Remove from oven and cool. Store in air tight containers. They freeze well.

LaMerle Clark
Greenville, Alabama

Keep boiled icing from getting hard by adding 1/3 teaspoon vinegar.

Soft cookies should be stored in a tightly closed container. Crisp cookies should be placed in a container with a loose-fitting cover.



PUDDINGS AND FRUIT DESSERTS





SOUFFLE' au GRAND MARNIER

3 tablespoons butter
3 tablespoons flour
3/4 cup milk
3 tablespoons orange marmalade
4 egg yolks, lightly beaten
1/4 cup Grand Marnier
6 egg whites

Preheat oven to 375° F. Melt butter in a saucepan and stir in the flour. Add the milk gradually, stirring with a wire whisk, and cook over low heat until mixture thickens. Stir in the marmalade, egg yolks, and Grand Marnier.

Beat the egg whites until very stiff and fold them into custard mixture. Butter a 1 1/2 quart souffle' dish and sprinkle the bottom and sides with sugar. Pour the souffle' mixture into dish and bake until puffed and golden brown about 35-45 minutes. Serve immediately with apricot sauce. Serves 5-6.

To prepare apricot sauce, puree' peeled, seeded, canned apricots in blender. Add sugar to taste and juice of one lemon. Refrigerate until ready to serve.

Linwood Wright
Danville

SHERRIED FRUIT CASSEROLE

1 can each of pears, peaches, apricots, spiced apple rings and pineapple chunks, well drained.
1/2 cup butter or margarine
2 tablespoons all-purpose flour
1/2 cup packed brown sugar
3/4 to 1 cup sherry

Layer fruit in a two-quart casserole dish. Melt butter over low heat, add flour and sugar and stir until smooth. Slowly add sherry, stirring until smooth. Cook until thick. Pour over fruit and refrigerate for several hours or overnight. Bake at 350° for 25 minutes or until bubbly. The longer the dish is chilled, the stronger the sherry flavor.

Rosa Lee Palmer
Danville

HOT BAKED FRUIT COMPOTE

#2 1/2 can each - peaches, apricots, pineapple chunks, pears, pitted bing cherries
1 cup frozen raspberries or strawberries

Drain all fruit and reserve syrup.

In large casserole place fruit in layers, sprinkling each layer with brown sugar, cinnamon and lemon. Dot top with butter and sprinkle with about 4 tablespoons Cointreau. Bake for 45 minutes at 350° F. Mix together 3/4 cup of the fruit juices and 1/3 cup cornstarch. Add to baked fruit and return to oven for 15 more minutes. Serve hot. Serves 12.

George Papalian
New York

BRUNCH FRUIT

1 can of #2 pineapple chunks cut up
1 can of fruit cocktail
1 can of cubed pears
1 package of frozen strawberries (approximately 1 pint)
1/2 jar of Maraschino cherries (sliced)
2 sliced bananas
2 cubed apples with peel
1 package of Instant Vanilla Pudding

Empty all fruit into a large bowl. Add all the juices from the cans of fruit. Stir in one package of Instant Vanilla Pudding - 'Dry'. Cover. Let sit overnight in refrigerator or for a couple of days.

Mrs. Steve Hand

CHEESY BAKED APPLES

4 medium apples, peeled, cored and sliced
1/4 cup water
2 teaspoons lemon juice
2 tablespoons sugar
1 tablespoon all-purpose flour
1/4 teaspoon cinnamon
1/8 teaspoon salt
2 ounces shredded cheese (approximately 1/2 cup)

Arrange apple slices in shallow baking dish; sprinkle with water and lemon juice. Mix sugar, flour, cinnamon and salt; sprinkle over apples. Bake covered at 350° about 45 minutes. Uncover and top with shredded cheese. Return to oven until cheese melts. Serves 6.

Gail Dowdle
Fountain Inn, S. C.

CHOCOLATE BALLS

1 box powdered sugar
1 cup graham cracker crumbs
1 cup finely chopped nuts
1 can coconut
1/2 cup peanut butter
1 tablespoon vanilla flavoring

Mix the above ingredients thoroughly. Melt 2 sticks margarine and pour over mixture. Work with hand

until soft and creamy. Form into balls. Melt a 6 ounce package of chocolate bits with 1/2 cake of parafin in top of double boiler, stir this mixture well. Dip balls into chocolate mixture. When coated, place on wax paper to cool. Chocolate mixture must be kept over hot water. Makes approximately 60 to 75 balls.

CHOCOLATE DIP: 1-6 ounce package chocolate bits
1/2 cake of parafin

Gail Dowdle
Fountain Inn, S. C.

LEMON LUSH

Mix these ingredients together:
1 cup self-rising flour
1/4 cup brown sugar
1 cup chopped pecans
1 cup margarine (2 sticks)
Put mixture in the bottom of a 9x13" pan and bake 10 to 15 minutes at 350°.

Mix and spread over cool crust -
1 package cream cheese (8 ounces)
1 teaspoon vanilla
1 cup powdered sugar
2 envelopes Dream Whip (prepared)

Mix and spread over second mixture -
2 small packages instant lemon pudding mix
3 cups milk

Cover top with whipped cream.

Janice Poteat
Danville

When a recipe calls for an ingredient to be "chopped very fine", it's much easier to grate instead.

MYSTERY DESSERT

1 cup sifted flour
1 cup sugar
1 egg
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla
1 can fruit cocktail (drained)
Place in buttered 8 inch pan. Sprinkle 1 cup brown sugar and 1/2 cup chopped nuts on top. Bake for 45 minutes at 375°. Serve with vanilla ice cream or whipped cream.

Reo Miller
Alabama Plant

DOUBLE CHOCOLATE DELIGHT

1 box Devil's Food Cake Mix (regular, not pudding mix added)
1 large box chocolate pudding mix (regular)
2 cups coconut
2 cups milk
1 large carton whipped topping.

Mix cake according to directions on box. Bake in oblong pan. (one suitable for table use) While cake is cooking, put coconut and milk in pan and simmer. Mix chocolate pudding according to directions on box, When cake is done remove from oven. Punch holes in top of cake with cake tester. Spoon coconut mixture over top of cake. Pour pudding mixture over this, spreading evenly. Cool completely. Spread whipped topping over top of cake. Garnish with chocolate curls and chopped nuts.

Grace W. Beck
Greenville Plant

BLACK BOTTOM CUPCAKES

Combine 1 cup cream cheese (8 ounces) at room temperature
1 egg and 1/3 cup sugar
Beat above and add 1 cup chocolate chips. Set aside.
Sift: 1 1/2 cups plain flour
1 teaspoon baking soda
1/4 cup cocoa
1 cup sugar
1 teaspoon salt
Add: 1 cup water
1/3 cup oil
1 tablespoon vinegar

Fill cupcake papers 1/3 full with chocolate batter. Add 1 heaping teaspoon cream cheese mixture on top in center. Bake 15 minutes at 350°.

Jane Barker
Danville

BROWN BETTY (Apple Crisp)

Place in greased 8 inch square pan:
4 cups sliced apples
Mix and sprinkle over apples
2/3 cup brown sugar packed
1/2 cup self-rising flour
1/2 cup oats
3/4 teaspoon cinnamon
3/4 teaspoon nutmeg
1/3 cup soft margarine
Pour 1/3 cup water over all of this. Bake at 350° for 35 to 40 minutes.

Mrs. Derek Hightower
White Plant

Similar variation by Debbie Knox
Greenville, S. C.

APPLE-NUT DESSERT

1 beaten egg
3/4 cup sugar
1/2 teaspoon vanilla
1/2 cup sifted all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1 cup chopped unprepared tart apples
1/2 cup broken California walnuts

Combine egg, sugar, vanilla. Sift together flour, baking powder and salt. Add dry ingredients to egg mixture and blend well. Stir in apples and nuts. Spread in greased 8x8" baking dish. Bake in moderate oven (350°) 30 minutes or until done. Cut in squares. Serve warm with ice cream. Makes 6 to 9 servings.

Betty Gilstrap
Norris Plant

"PANKOKKE"

2 quarts milk
1 cup Farina
1 cup sugar
1/4 pound butter
4 eggs
1 tablespoon flour
1 teaspoon Cardamon
1 teaspoon cinnamon

Heat 1 quart milk, add Farina and cook until a little solid. Add sugar and butter. Beat eggs, add flour and spices and other quart of milk. Mix with Farina mixture and pour in buttered pan. Bake until done, 350° (about an hour, until firm). Makes enough for 2 rectangular dishes.

Carol Lothman
New York

EASY COFFEE CAKE

2 cans Hungry Jack Biscuits (10 each)
3/4 cup brown sugar - firmly packed
1/4 cup maple flavored syrup
1/2 - 1 cup pecans
1/3 cup raisins
1/2 cup margarine
1/2 teaspoon cinnamon

Grease 10" tube pan or fluted bundt pan. (Do not use a tube pan with a removable bottom. Melt margarine in a saucepan and stir in all ingredients but biscuits. Pour 1/2 cup mixture in pan and arrange biscuits on end. Pour remaining mixture over biscuits. Bake at 350° for 20-25 minutes or until golden brown. Cool 3 minutes in pan then invert onto a plate.

Karen Stone
Danville

QUICK TURNOVERS

1 can 1869 Biscuits
1 can your choice fruit pie filling

Roll each biscuit on floured board. Fill half with 2 to 3 tablespoons fruit filling. Fold over, press dough together with edge of fork. Fry in deep fat or oil until lightly browned on both sides.

Deborah R. McGhee
Danville

BUTTER TWISTS (KOULOURAKIA)

1 pound butter
1/4 cup Wesson Oil
1 1/2 cups sugar
4 eggs
1 egg yolk
2 teaspoons vanilla
4 1/2 cups flour
4 1/2 teaspoons baking powder
Sesame Seed (optional)
3 tablespoons milk

Cream butter, add sugar. Add eggs one at a time until well blended. Add flour and baking powder. Knead thoroughly until mixed. Add vanilla and oil. Knead three minutes until well combined. Place in refrigerator to cool. Form into twists, by pinching off a small quantity of dough, roll on table or between hands until thin as a pencil and 4-5 inches long. Bend length of dough in center; ends should be parallel. Twist both ends together about 3 turns. Place twists on greased cookie sheet, leaving 1/2 inch between them. Combine egg yolk and about 3 tablespoons milk. Brush tops of twists, sprinkle with sesame seeds. Bake on greased cookie sheets about 20-25 minutes in 350° oven or until golden brown. Makes about 120 cookies.

George Maurakis
Danville

PUMPKIN ROLL

ROLL
3 eggs
1 cup sugar
2/3 cup pumpkin
3/4 cup flour
1 teaspoon lemon juice
2 teaspoons cinnamon
1 teaspoon ginger
1 cup pecans

ICING
1 cup confectioners sugar
1/2 teaspoon vanilla
4 tablespoons margarine
2 -(3 ounce packages) cream cheese

Mix ingredients for roll. Spread in a 15½x10½x1" jelly roll pan. Top with 1 cup pecans. Bake at 375° about 25 minutes. Turn out on powdered sugar towel. Roll up in towel. Let cool. Unroll and spread on cream cheese icing. Roll up again and chill. Slice and serve.

Irene Hines
Danville

SPEEDY LITTLE DEVILS

I Duncan Hines Deluxe 22 Devils Food Cake Mix
1 stick margarine, melted
3/4 cup peanut butter either creamy or nutty
1 (7 ounce jar) Marshmallow cream

Combine melted margarine and dry cake mix. Reserve 1 1/2 cups for topping. Pat remaining crumb mixture into greased 13x9x2 inch pan. Mix peanut butter and marshmallow cream together over pan of warm water. Spread on top of cake mixture evenly. Crumble reserved 1 1/2 cups mixture on top. Bake 20 minutes at 350°. Cool and cut into squares.

Irene Hines
Danville

CHOCOLATE ICE CREAM

3 eggs, well beaten
1 1/2 cups sugar
1 can Eagle Brand sweetened condensed milk
1 can Hershey's chocolate syrup
1 tablespoon vanilla

Mix thoroughly, put in can of ice cream freezer and finish filling with milk. Freeze. Makes 1 gallon.

Kay Brown
Mebane, North Carolina

MILKY WAY ICE CREAM

6 large milky way bars
1 cup milk
6 eggs
1 cup sugar
1 can Eagle Brand Milk
1/2 pint whipping cream
1 teaspoon vanilla

Melt milky way bars in milk. Beat eggs and add to milk mixture. Blend all other ingredients with

milk mixture. Pour into freezer container and finish filling with milk. Freeze. Makes 1 gallon.

Jean Cooper
Greenville

PINEAPPLE-BANANA ICE CREAM

3 eggs beaten
1/4 cup sugar
2 1/2 cups milk
dash salt

Mix well and cook until it coats a cool spoon.
ADD:
1 pint of half and half
1 tablespoon vanilla
2 cups sugar
1 can crushed pineapple (drained)
2 mashed bananas
1 teaspoon banana extract

Mix well and pour into freezer container and finish filling with milk. Freeze. Makes 1 gallon.

Jean Cooper
Greenville

NUTTY BUTTY

2 1/2 cups Rice Krispies
1 stick margarine
3/4 cup brown sugar
1 1/4 cup coconut
1 cup nuts

Melt margarine, stir in brown sugar, add coconut, Rice Krispies and nuts. Bake at 325° for 30 minutes. Stir occasionally. Spread half of this in oblong dish. Add a layer of softened vanilla ice cream.

Cover this with the remaining mixture. Freeze and cut in squares.

Irene Ferrell
Danville

Similar variation by Karen Compton
Danville

"LENA'S ORANGE ICE"

Mix 1 large can frozen orange juice with required water (3-4 cups)
In large saucepan, boil 1/4 cup sugar with 3/4 cup water to make syrup. Stir in 1/4 to 1/3 cup white Karo syrup.
Add: Grated rind of one orange and rind of 1 lemon.
Stir in juice of 1 lemon with sugar syrup
Stir orange juice into saucepan. Add 1 can of crushed pineapple (not drained) or if you want it sweeter, use can crushed in syrup (use less sugar).
Stir all together and freeze in large bowl in freezer.
Stir with fork frequently as mixture freezes to make ice.

"Wonderful combination with chocolate ice cream - unmold then slice after frozen." Good for sick ones; or sore throats, flu.

David and Judy Cromwell
Greenville, S. C.

PEARS FLAMBE'

6 fresh pears
3/4 cup sugar
water
1 inch piece of vanilla bean
1 cup apricot preserves
2 tablespoons cornstarch
1/2 cup rum

Peel and core the pears, cutting each into lengthwise

halves. In a saucepan, combine the sugar, 1 1/2 cups water and vanilla. Add two or three pear halves and cook gently until tender. Remove carefully, and repeat until all pears have been cooked. Boil the syrup until it is reduced to about one cup. Add the apricot preserves and the cornstarch, blended with 2 tablespoons cold water, and cook until thickened and clear. If sauce is not thick enough to coat pears, add additional cornstarch blended with cold water. Pour sauce over pears and keep hot in chafing dish. When ready to serve, warm rum, pour over pears, and ignite at table. Serves 6.

Linwood Wright
Danville

AMBROSIA ALA CREME

1/2 cup sour cream
1 cup heavy cream whipped
2 cups Mandarin orange segments (drained)
1 cup drained pineapple chunks
2 bananas, sliced
1 cup flaked coconut
1 cup miniature marshmallows
Maraschino cherries
fruit cocktail

Beat whipping cream until thick, add sour cream, blending well. Add remaining ingredients. Mix well. Chill for at least 3 hours before serving. Yields: 8 servings.

Connie F. Brady
Danville

An excellent scrub cloth is a square of nylon net. It's good for cleaning counters, stove tops, ovens, painted surfaces, dishes, and teflon pots and pans - just scratchy enough, but not rough enough to hurt anything.

APPLE-NUT RICE PUDDING

1 1/2 cups cold cooked rice
1 1/2 cups miniature marshmallows
1/2 cup diced apples
1/2 cup chopped walnuts
4 tablespoons lemon juice
2/3 cups (small can) undiluted Velvetized Evaporated Milk
1/2 cup sifted confectioners sugar
Nutmeg

Mix rice, marshmallows, apple, nuts and 2 tablespoons lemon juice in a bowl. Chill evaporated milk in the refrigerator tray until soft ice crystals form around edges of tray (15 to 20 minutes). Whip until stiff (about 1 minute).

Add 2 tablespoons lemon juice and whip very stiff (about 2 minutes longer). Beat in sugar. Fold whipped evaporated milk into rice mixture. Spoon into serving dishes. Sprinkle with nutmeg. Garnish with additional apple slices and serve immediately.

Pearl Swayngham
Woodside

NOODLE PUDDING (Apples and Pineapple)

1 pound medium noodles
1 cup white sugar
1 cup brown sugar
1 teaspoon salt
1/4 pound margarine
1/4 pound butter
1 large can crushed pineapple - drained
1 teaspoon vanilla
1/2 box golden raisins (8 ounce box)
8 medium eggs
4 large MacKintosh apples peeled and grated

Cook noodles until tender, drain and rinse with cold water. Set aside in large bowl. Mix all dry ingredients into noodles plus beaten eggs, raisins, vanilla, grated apples and drained pineapple. Bake in

well buttered roasting pan and top with cinnamon in a 350° oven for about 1 hour or until the top is golden brown.

Adele Rudin
New York

VANILLA PUDDING WITH BANANAS

2 packages Instant Vanilla Pudding
8 ounces sour cream
1 large container of Cool Whip
3-4 bananas
1 box vanilla wafers

Mix pudding according to directions. Stir in sour cream and half the Cool Whip. Layer vanilla pudding, wafers and bananas. Top with Cool Whip and shaved chocolate.

Rose Schoenly
Greenville

Similar Variation by Freda Dawkins
Greenville, S. C.

OLD FASHIONED BREAD PUDDING

3 baked biscuits, crumbled
2 cups milk
4 eggs well beaten
1 cup sugar
1/4 cup melted butter or margarine
1 teaspoon vanilla extract

Combine all ingredients, stir well. Pour into a 1 1/2 quart casserole. Pour 1/2 inch water in baking pan and place casserole in pan. Bake at 350° for one hour or until knife inserted in center comes out clean. Yields: 6-8 servings.

Evelyn Crittendon
Danville

BREAD PUDDING (Variation)

4 cups bread crumbs
1 cup canned cream
1 cup hot water
1/4 cup butter
1/2 cup sugar
2 eggs
1 teaspoon nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon cloves

Mix eggs, sugar and spices in large bowl and set aside. Place crumbs in 1 1/2 quart baking dish and set aside. Mix cream, water and butter in sauce pan and heat, stirring often until butter is melted. Combine hot mixture with egg mixture and stir until blended. Pour hot liquid over crumbs and stir until all crumbs are moist. Bake at 350°. Place baking dish in a pan containing one inch of hot water, for 40 to 45 minutes or until set. Cool. May be served warm or cold.

Carolyn Nealon
Chickamauga, Georgia

CHOCOLATE PUDDING DESSERT

1 cup coarsely chopped nuts
1 cup Wondra flour
1/4 pound (1 stick) melted butter
Use a 2 quart oblong pyrex baking dish. Mix nuts, flour and butter and press into bottom of dish. Bake in preheated 350° F oven for 30 minutes. Cool.

8 ounce cream cheese
1 cup confectioners sugar
1 cup Cool Whip (buy a 13 ounce size)
In mixer bowl cream cheese with sugar for 10 minutes. Add Cool Whip and cream for 5 minutes. Spread over cooled nut layer.

2 small packages instant chocolate pudding
Prepare according to package instructions using only

3 1/2 cups of whole milk. Spread over the second layer.

Use remaining Cool Whip.
4 ounce semi-sweet chocolate chips. Spread Cool Whip over pudding layer. Whirl chips in blender and sprinkle over Cool Whip. Allow to cool in refrigerator at least two hours.

Karen Compton
Danville

FUDGE PUDDING

Sift together:
1 cup flour
1/2 teaspoon soda
1/2 teaspoon salt
3/4 cup sugar
2 tablespoons cocoa
Add 2 tablespoons margarine and 1/2 cup milk. Mix and beat well. Pour into 9-inch buttered pie plate.

Make Sauce:
1 1/2 cups hot water, 3/4 cup brown sugar, and 2 tablespoons cocoa. Bring to boil and pour over batter.

Bake at 350° for 45 minutes. "The cake comes to the top and the sauce is on the bottom."

Mary Louise Merricks
Danville

RAISIN PUDDING

Batter:
1 cup flour (heaping)
1/2 teaspoon salt
2 teaspoons baking powder
1/2 cup brown sugar
2 tablespoons melted margarine
1/2 cup milk
3/4 cup raisins

Sauce:
3 tablespoons margarine
1 teaspoon vanilla
1 cup brown sugar
2 cups water

Mix ingredients for batter in bowl. Mix ingredients for sauce in saucepan and let come to boil. Put sauce in square cake pan and put batter on sauce by spoonfuls. Bake at 350° for 30 to 35 minutes.

Mary Louise Merricks
Danville

CUSTARD RICE PUDDING

6 eggs, slightly beaten
1/4 teaspoon salt
1 cup sugar
3 cups milk
1 teaspoon vanilla
1 cup cooked rice (not minute rice)
1/2 cup steamed raisins
cinnamon

Combine eggs, sugar, milk, salt, vanilla, rice and raisins in bowl. Spoon into lightly greased 1/2 quart casserole. Set in shallow pan with 1 inch of water. Sprinkle cinnamon on top. Bake 1 hour at 350°.

Margaret Mills
Danville

EMERALD ISLE DESSERT

1 package lime jello
1 package lemon jello
2 cup boiling water
2 tablespoons lemon juice
1/4 cup chopped candied ginger
1/8 teaspoon salt
1 tablespoon Creme De Menthe
1 can (1 pound 14 ounce) pear halves
1 can (8 5/8 ounce) pineapple slices

Drain juice from pineapple and pears, reserve for later! Dissolve lime and lemon jello in boiling water. Mix in lemon juice, salt and creme de menthe. Refrigerate 2 hours. Add juice from pears and pineapple. Refrigerate until slightly thickened, cut fruit in bite size pieces; add fruit and ginger.

Refrigerate until firm. Spoon into serving dishes, top with whipped cream

Dolores Pallotta
New York

STRAWBERRY CHIFFON

1 large box of strawberry flavored gelatin
2 cups boiling water
1 - 10 ounce package frozen strawberries, thawed (undrained)
1 small can crushed pineapple (undrained)
2 thinly sliced bananas
1 - 8 ounce package cream cheese
1 - 9 ounce container frozen whipped topping (thawed)
1 teaspoon vanilla
1 1/2 cup confectioners sugar
1 cup chopped nuts

Mix gelatin and 2 cups boiling water until gelatin is dissolved. Set aside 1/4 cup of gelatin mixture. To remaining gelatin add strawberries, pineapple and bananas. Refrigerate for 1 1/2 hours. Combine softened cream cheese, whipped topping, vanilla, confectioners sugar, nuts and the remaining 1/4 cup gelatin. Mix until well blended. Frost gelatin Refrigerate until ready to serve.

Betty Thomas
Greenville, Alabama

STRAWBERRY DELIGHT

Buy a fair-sized angel food cake. Using a large shallow baking dish, break the cake into bite-sized pieces.

Mix 2 boxes strawberry jello according to directions in a mixing bowl. Let cool slightly. While waiting, thaw a 10 ounce package of strawberries. Pour jello over the cake pieces being sure each piece of cake is saturated. Add the strawberries on top of the mixture before the jello sets. Decorate if desired. Fresh strawberries may be used when in season.

Ora N. Swift
Danville

APRICOT DELIGHT

2 boxes Apricot Jello
2 cups hot water
2 cups cold water

Mix and let slightly jell. Add:
1 - #2 can crushed pineapple (drain)
2 bananas, sliced
2 cups miniature marshmallows
Let this jell.

TOPPING:
1/2 cup pineapple juice
3/4 cup sugar
1 egg (beaten)
2 tablespoons flour

Cook this until thick. Add 8 ounce package of cream cheese and stir until smooth. Let cool. Mix 1 package of Dream Whip as directed on box and fold into the above mixture. Spread over jello and sprinkle 1 can Angel Flake coconut on top and chill.

Lottie Moss

ORANGE DELIGHT

2 small boxes orange jello
1 small can frozen orange juice
1 small can pineapple (crushed) do not drain
2 cups boiling water
2 cans mandarin oranges, drained
Dissolve jello in water, stir in juice. Add orange and pineapple and congeal.
TOPPING:
1 package instant lemon pudding (small pack)
1 package dream whip (prepared)
1 1/2 cups milk
Add topping last when congealed.

Mrs. Bobbie McCombs
Woodside

CHERRY DELIGHT OR CHERRY YUM YUM

2 cups graham cracker crumbs
1 stick oleo
1 small package cream cheese
1/3 cup sugar
1 small package dream whip
1/2 cup plain milk
1 teaspoon vanilla
1 can cherry pie filling

Melt oleo, mix with crumbs. Put half in bottom of pan and pack firmly. Whip dream whip, mix sugar, milk and vanilla. Add whipped cream cheese. Put half of this on top of cracker crumbs. Then add cherry filling. Add other half of dream whip mixture and other half of cracker crumbs. Spread slowly so as not to mix layers. Chill overnight.

Jean Cooper
Greenville

Similar variation by Barbara Coker
Fountain Inn, S. C.

CHERRY DELIGHT (Variation)

Pour one can of cherry pie filling in baking dish. Pour one box of Jiffy White Cake Mix over cherries. Do not stir. Melt 1 stick margarine and pour over cake mix. Sprinkle one cup nuts over top. Bake at 350° for 40 minutes. Let cool and serve with ice cream.

Louise Roberts
Beattie Plant

RED-WHITE AND BLUE DELIGHT

2 small packages raspberry gelatin
1 package unflavored gelatin
1 cup sugar
1 cup half and half cream
1 - 8 ounce package cream cheese, softened
1/2 cup slivered almonds
1 can blueberries

Dissolve 1 package raspberry gelatin in 2 cups hot water, pour into 9x13 inch pan. Chill until firm. Soften unflavored gelatin in 1/2 cup cold water. Place sugar and half and half in sauce pan. Bring to boiling point. Do not boil. Remove from heat; add softened gelatin and cream cheese. Beat at low speed until smooth. Add almonds; let cool. Pour over firm raspberry layer; chill until firm. Dissolve remaining raspberry gelatin in 1 cup hot water; add blueberries and juice. Let cool. Pour over cheese layer; chill until firm.

Josephine Price
Wetumpka, Alabama

CHOCOLATE TORTE

First Layer
1 cup flour
1 stick margarine
1 cup chopped nuts
Mix and bake 15 minutes at 325°

Second Layer
1 large package cream cheese
1 cup sugar
1/2 large container Cool Whip
Blend, spread on crust.

Third Layer
1 large package instant chocolate pudding
3 cups milk
Prepare as directed, spread on 2nd layer.

Fourth Layer
Spread remaining Cool Whip over pudding and top with nuts. (1 cup)

Alice Skelton
Greenville

CHOCOLATE-CHERRY TORTE

1 package Duncan Hines Pudding Recipe Devil's Food Cake Mix
1 1/3 cups water
3 eggs
1/3 cup Crisco Oil
1 container (8 ounces) Cool Whip
1 can (21 ounce) cherry pie filling

Preheat oven to 350°, grease and flour tube pan. Combine cake mix, water, eggs and oil in large bowl. Beat with electric mixer at medium speed for 2 minutes. Pour batter into prepared pan. Bake in preheated oven for 50 to 55 minutes. Cool in pan on wire rack 10 minutes. Remove from pan and cool completely. Split cake into 3 layers. Spread 1/3 of Cool Whip, then 1/3 of the pie filling between each layer and on top. Chill at least 1 hour or until topping firms up.

Joanne Gentry
Danville

PISTACHIO TORTE

1 stick butter - softened
1 cup flour
2 tablespoons sugar
1/4 cup nuts (also need nuts for top)

Mix and press in oblong dish. Bake 15 minutes at 375°, let cool.

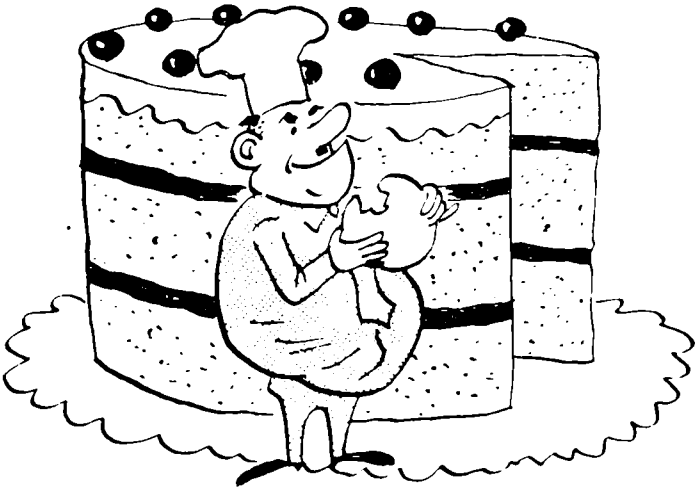
8 ounce cream cheese - softened
2/3 cup confectioners sugar
1/2 container of Cool Whip (use 12 ounce size)
Beat and spread over the above

2 small boxes pistachio pudding mix
2 1/2 cups milk

Mix this and spread over the above. Spread rest of Cool Whip on top and sprinkle with nuts.

Joyce Hawker
Danville





Cakes

FOREVER WEDDING CAKE

COMBINE:
1 heaping cup true love
1 rounded cup perfect trust
large pinch unselfishness
portion interest in all he does
1 pint sympathy and understanding

FLAVOR WITH:
1 cheerful home
Many loving kisses
Mix well and bake all your life.

Deborah McGhee
Danville

CARROT CAKE

2 1/2 cups of self-rising flour
3 cups of grated carrots
1 1/2 cups of Wesson Oil
2 teaspoons soda (baking)
1 teaspoon salt
2 cups of sugar
4 eggs (one at a time)

Mix all ingredients with hand mixer (electric). Pour into two 9" cake pans. Bake 30 minutes at 350°.

Cream Cheese Icing

1 - 8 ounce package of cream cheese
1 box of confectioners sugar
1 tablespoon of vanilla
1 stick of butter or margarine
1 cup chopped pecans
Mix together with mixer and frost carrot cake.

Vicki Mellott
Arlington, Virginia

CARROT CAKE (variation)

2 cups flour
2 teaspoons baking powder
1 1/2 teaspoon baking soda
1 teaspoon salt
2 tablespoons cinnamon
2 cups sugar
1 1/2 cups cooking oil
4 eggs
2 cups finely grated carrots
8 1/2 ounces crushed pineapple (drained)
1/2 to 1 cup chopped notes

Cream eggs, sugar and cinnamon. Sift together flour, baking powder and baking soda and salt. Mix together egg mixture with flour, drizzle cooking oil. Add grated carrots, pineapple and nuts. Bake in tube pan for 50-55 minutes or 3 layers (9") 35-40 minutes. Frost with Butter Frosting.

Butter Frosting for Carrot Cake
1/2 cup butter
8 ounces cream cheese
1 teaspoon vanilla
1 pound confectioners sugar

Joan Falkowski
New York

NUTTY CARROT CAKE

1 cup margarine
1 1/2 cups sugar
3 eggs
2 cups shredded carrots
1 teaspoon vanilla
1 tablespoon rum
2 1/2 cups flour
2 teaspoons baking powder
2 teaspoons cinnamon
3/4 teaspoon baking soda
3/4 teaspoon salt
1/2 cup ground nuts

Cream margarine and sugar until light and fluffy. Blend in eggs, carrots, vanilla and rum. Add combined

dry ingredients. Mix well. Stir in nuts. Pour into greased 13x9 inch pan. Bake at 350° for 45-50 minutes or until wooden pick inserted in center comes out clean. Cool.

Otis A. Brathwaite
New York

CHEESE CAKE

CRUST:
1 cup sifted enriched flour
1/4 cup sugar
1 teaspoon grated lemon peel
1/2 cup butter
1 slightly beaten egg yolk
1/4 teaspoon vanilla

Combine flour, sugar, and lemon peel. Cut in butter until mixture is crumbly. Add egg yolk and vanilla. Blend thoroughly. Pat 1/3 of dough on bottom of 9-inch spring form pan with sides removed. Bake 6 minutes at 400° F. until golden. Cool. Butter sides of pan and attach to bottom. Pat remaining dough evenly on sides.

CHEESE FILLING:
5 8-ounce packages cream cheese
1/4 teaspoon vanilla
3/4 teaspoon grated lemon peel
1 3/4 cups sugar
3 tablespoons enriched flour
1/4 teaspoon salt
5 eggs
2 egg yolks
1/4 cup heavy cream

Stir cheese to soften; beat until fluffy. Add vanilla and peel. Mix sugar, flour and salt; gradually blend into cheese. Add eggs and yolks, one at a time, beating well after each. Gently stir in

cream. Turn into crust-lined pan. Bake 5 minutes at 500° F. Reduce oven heat to 200° and bake 2 hours longer.

CREAM TOPPING:
1 pint fresh thick sour cream
2 tablespoons sugar
1/2 teaspoon vanilla

Mix and pour on top of cake. Bake 5 minutes longer at 475° F. Cool at least four hours in refrigerator before removing sides. Cake can be topped with either fruit or toasted almonds, if desired.

Linwood Wright
Danville

CHEESECAKE (Variation)

3 packages, 8 ounce cream cheese
1 cup sugar
1/4 cup melted butter
3 whole eggs
1 egg yolk
1 cup sour cream
3 tablespoons flour
1 tablespoon lemon juice
1 teaspoon vanilla
pinch salt

Cream sugar and cream cheese together. Add melted butter. Add eggs, one at a time, including egg yolk. Add sour cream, flour, salt, lemon juice and vanilla. Bake at 325° for 1 hour. Turn off oven and leave in oven until cool. Add cherries, blueberries, pineapple or peach topping if desired. "Enjoy!"

Nanette Capon
New York

CHEESECAKE (variation)

COOKIE-DOUGH CRUST
1/2 cup sifted all-purpose flour
1/4 cup granulated sugar
1 teaspoon grated lemon rind
1/4 cup butter or margarine
1 egg yolk
1/4 teaspoon vanilla flavoring

Heat oven to 400° F. Place first three ingredients in a medium bowl. With a pastry blender or 2 knives, cut in butter in size of coarse corn meal. Stir in egg yolk and vanilla; rub mixture against side of bowl with back of spoon until it holds together. Then on floured, cloth covered board, roll out to a 9" round, or press by hand in bottom of 9" spring form pan. Trim. Bake (without sides of pan) at 400° F. for 12 minutes or until golden. Trim if needed. Cool. Lower oven temperature to 325° F.

CHEESE FILLING
2 pounds cream cheese
1 1/3 cups granulated sugar
3 tablespoons, flour
1/2 teaspoon grated lemon rind
1 1/2 teaspoon grated orange rind
1/4 cup light cream or top milk
5 eggs

While crust bakes make filling. Rub cream cheese against sides of bowl with wooden spoon or electric beater until smooth and creamy. Add sugar gradually continuing to work until smooth. Stir in flour and next 4 ingredients. Then add eggs, one by one, beating well after each addition. Finally, stir in light cream or top milk. Adjust sides of spring form around base - pour cheese filling onto cool crust. Bake at 325° F. for 1 hour 25 minutes or until a pointed knife, inserted in center, comes out clean. Turn heat off, let cake cool in oven for 1 hour

with oven door open. (Cake will settle) Cool but do not chill. Run spatula around cake; remove pan. Serves 12 wedges.

Marie Truilo
New York

CHEESE CAKE (variation)

1 pound Ricotta Cheese
1 pound cream cheese
1 pint sour cream
1 1/2 cups sugar
3 tablespoons flour
3 tablespoons cornstarch
1 teaspoon vanilla
2 tablespoons lemon juice
1/4 pound SWEET butter
4 eggs

Grease 'spring pan' very lightly. Put in first three ingredients, mix at medium speed. Blend well. Add sugar, cornstarch, flour, lemon, vanilla and eggs. Beat until smooth. Add melted butter and mix again. Pour into spring pan. Bake 45 minutes at 350° (very slowly) and then raise temperature to 375° for 15 minutes. Turn oven off and leave cake in oven until oven is cold.

Trudy Wubbels
New York

PUMPKIN CHEESE CAKE

1 tablespoon softened salted butter
1/2 cup crushed ginger snap crumbs
32 ounce cream cheese at room temperature
1/4 cup flour (all-purpose)
1 1/2 cups dark brown sugar (tightly packed)
5 eggs
1 teaspoon cinnamon
1 teaspoon ground ginger
pinch salt
16 ounce can smooth pumpkin
1/4 cup thick maple syrup
walnut halves

Butter a 9" spring pan. Put in crushed ginger snaps and rotate pan till sides and bottom are coated. Put in refrigerator to set (about 10 minutes). Preheat oven to 325°.

In a large mixing bowl beat cream cheese til fluffy. Beat in brown sugar little by little. Add eggs, one at a time, mixing thoroughly after each. Sprinkle in flour, spices, and salt. Stir pumpkin in well. Pour into crumbed pan.

Bake in center of oven for at least 1 hour and 45 minutes or until toothpick stuck in center comes out clean, and cake begins to pull away from pan.

When done put on rack to cool at least 1 hour. Cake will have risen to top of pan but will gradually sink a bit as it cools.

Remove ring and let cake cool completely to room temperature. Cover and refrigerate till cool, or overnight.

Remove from refrigerator about 2 hours before serving. Paint top with the maple syrup and set walnut halves on top of cake around edge, or in any decorative pattern.

Bill Johnson
New York

MINIATURE CHEESE CAKES

Butter 4 miniature muffin tins on sides and bottom. Sprinkle with graham cracker crumbs and shake.
Mix well:
2 large packages cream cheese-softened
3/4 cup sugar
3 egg yolks
Beat egg whites until very stiff. Fold into cream cheese/sugar mixture. Fill pans almost to the top.

Bake 15 minutes in a preheated oven at 350° oven. Remove from oven and cool. Cheese cakes will fall.
Mix together:
3/4 cup sour cream
2 1/2 tablespoons sugar
1 teaspoon vanilla extract

Drop the sour cream mixture into the inner circle of the 48 cold cheese cakes and bake about 10 minutes at 400°. Top with a half or quarter of a cherry.

Pat Rowland
Danville

CREAM CHEESE CAKE

Crust - Crumble 15 graham crackers and add 3 tablespoons melted butter
Filling -
1 1/2 pound cream cheese
1 cup sugar
5 eggs
1/2 teaspoon vanilla

Cream cheese should be at room temperature. Add sugar to cream cheese and beat well. Add eggs one at a time and beat well. Add vanilla. Pour into crust and bake 1 hour at 300°.

Topping -
1 pint sour cream mixed with
1/2 cup sugar
1 teaspoon vanilla

Pour over cake at end of hour and bake 5 minutes more. Cool in refrigerator.

Carolyn Allen
Woodside Division

CHEESECAKE (Variation)

Crust - 1 1/2 cup graham cracker crumbs
2 tablespoons sugar
6 tablespoons melted butter

Blend, press in pan and refrigerate.

Filling - 3-8 ounce packages cream cheese
1 cup sugar
4 eggs (separated, yolks only)

Topping - 1 pint sour cream
2 tablespoons sugar
1/2 tablespoon vanilla

Beat cream cheese till smooth. Add sugar, vanilla, egg yolks one at a time, beating well after each. Pour cheese filling into crust. Bake at 350° for 35 minutes. Turn off oven, leave cake in for 25 minutes with door open. Remove from oven and set oven to 425°. Beat sour cream, sugar, vanilla and spread on top of cake. Return to oven and bake 5 minutes.

Doris Griggs
Danville

CHEESE CAKE

Vanilla wafer crust:
1 1/2 cup vanilla wafer crumbs
1/2 cup butter
3 tablespoons brown sugar
1/2 teaspoon almond extract
Cream until smooth:
2 - 8 ounce packages cream cheese
1 cup sugar
5 eggs (one at a time)
1 teaspoon vanilla
Bake 1 hour at 300° on top rack.

Mix and pour over:
1 - 8 ounce sour cream
1/2 cup sugar
1 teaspoon vanilla
Bake 5 more minutes.

Janice Poteat
Danville

CHEESE CAKE

1 cup sugar
8 ounce cream cheese
1 large can milk (Pet Milk) cold enough to whip
1 box (regular) lemon jello
1 cup crushed pineapple (drained)
1 box (pound) graham crackers
1/4 cup butter or margarine (melted)

Roll crackers into crumbs. Mix with butter and press in bottom of 13x8x2 dish. Allow cheese to soften at room temperature and cream with sugar. Dissolve jello in 1 cup hot water - set aside to cool. Whip milk until it stands in peaks. Add to jello, add cheese and sugar mixture, add pineapple. Mix thoroughly. Pour in graham cracker crust. Sprinkle crumbs on top. Chill overnight.

Similar variation bakes crust 8 minutes in oven.

Augusta D. Mabes
Danville

Lottie Moss
Danville

CREAM CHEESE CAKE

1 box yellow cake mix
1 egg
1 stick of margarine
Combine and press into bottom of 9x13 pan.

1 box powdered sugar
2 eggs
1 8 ounce package cream cheese
Mix and spoon over cake press. Bake 1 hour at 325°.

Variation: yellow cake mix may be replaced by any other flavor. Layer - i.e. devil foods, butter pecan, strawberry.

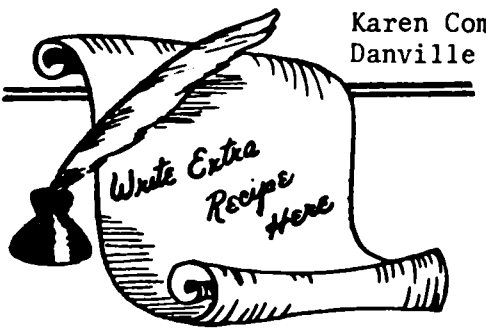
Nancy Y. Hale
White, Ga.

EASY IMITATION CHEESECAKE

1 pint sour cream
1 package instant vanilla pudding
1 medium can crushed pineapple (drained)
1 graham cracker crust
If you want sweet - add 2 tablespoons sugar.
Mix sour cream with pudding until well blended. Add crushed pineapple and stir. Put into pie plate (with crust, of course) and put in the refrigerator until ready to serve.

"Consider adding nuts for variation. Consider using 2 pints sour cream and 2 packages of vanilla pudding and top with cherries or strawberries."

Karen Compton
Danville



DEEP CHOCOLATE CAKE

8 ounce plain chocolate bar
1 can chocolate syrup (1 pound)
2 teaspoons vanilla
2 sticks butter (softened)
2 cups sugar
4 eggs
2 1/2 cups unsifted plain flour
1/2 teaspoon baking soda
1 cup buttermilk
1 cup chopped pecans

Grease and flour a 10" tube pan. Preheat oven to 350°. Melt candy and syrup in top of double boiler over simmering water. Add vanilla. Beat butter until creamy. Gradually beat in sugar until light. Add eggs one at a time beating well. At low speed add chocolate. Sift flour and soda together. Add flour mixture alternately with buttermilk. Stir in pecans. Pour into pan and bake about 1 1/2 hours.

Chocolate Icing:
1/2 cup butter
2/3 cup evaporated milk
2 cups sugar
1 teaspoon vanilla
dash salt
1/3 cup cocoa

Put all ingredients in a sauce pan. Heat to boiling and boil 3 minutes. Spread over cooled cake.

Delores Sears
Haynesworth Plant

CHOCOLATE FUDGE CAKE

Mix together in large bowl - 2 cups plain flour, 2 cups sugar. Mix in saucepan, bring to boil and boil for 1 minute, stirring constantly:
1 cup water
1 stick butter or margarine
1 cup Wesson oil
4 tablespoons cocoa
Pour over sugar and flour mixture and stir in well.

Add 1/2 cup buttermilk, 2 eggs, 1 teaspoon soda
dash salt.
Mix well - pour into greased and floured pan 12x9x2.
Bake in 350° oven for 40 minutes.

ICING: Bring to boil:

4 tablesppons milk	1 stick butter
4 tablespoons cocoa	1 teaspoon vanilla

Add 1 box sifted powdered sugar and pour over hot cake in pan. Let cool and cut into squares.

Ila Davis
Danville

CHOCOLATE FUDGE CAKE

Bake at 350° for 35 minutes. Makes 12 servings.
3 squares unsweetened chocolate
2 1/4 cups sifted cake flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup (1 stick) butter or margarine
2 1/2 cups firmly packed light brown sugar
3 eggs
1 1/2 teaspoons vanilla
1 cup dairy sour cream
1 cup boiling water

Melt chocolate in a small bowl over hot, not boiling water, cool. Grease and flour two 9x1 1/2" layer cake pans; tap out excess flour. Sift flour, baking soda and salt onto wax paper. Beat butter until soft in large bowl. Add brown sugar and eggs; beat with mixer at high speed until light and fluffy (5 minutes). Beat in vanilla and cooled melted chocolate.

Stir in dry ingredients alternately with sour cream, beating well with a wooden spoon after each addition until batter is smooth. Stir in boiling water. (Batter will be thin.) Pour at once into prepared pans.

Bake in moderate over (350°) 35 minutes, or until centers spring back when lightly pressed with fingertip. Cool layers in pans on wire rack, 10 minutes, loosen around edges with a small knife or spatula; turn out onto wire racks; cool completely.

Make Chocolate Fudge Frosting. Put one cake layer on a serving plate; spread with about one fourth of frosting; add second layer; spread remainder on side and top of cake, making swirls with spatula.

CHOCOLATE FUDGE FROSTING

Makes enough to fill and frost two 9-inch layers.
4 squares unsweetened chocolate
1/2 cup (1 stick) butter or margarine
1 package (1 pound) 10X Confectioners sugar
1/2 cup milk
2 teaspoons vanilla

Combine chocolate with butter in small heavy saucepan. Place over low heat, just until melted. Remove from heat.

Combine 10X sugar, milk, and vanilla in medium size bowl; stir until smooth; add chocolate mixture. Set bowl in pan of ice and water; beat with wooden spoon until frosting is thick enough to spread and hold its shape.

Karen Compton
Danville

FUDGE CAKE

2 cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup vegetable shortening (crisco)
1 1/2 cups sugar
2 eggs
2/3 cup Hershey's cocoa
1/2 cup plus 1 tablespoon hot water
1 cup sour milk (buttermilk)

Grease 2-9 x 1 1/2" layer cake pans. Preheat oven to moderate 350°. Combine flour, baking power, baking soda, and salt on wax paper. Beat shortening, sugar, eggs and vanilla in large bowl until fluffy. Blend Hershey's cocoa into hot water to make smooth paste, gradually add to creamed mixture. Pour batter into prepared pans. Bake (350° F.) for 30 minutes. Cool on wire racks 10 minutes. Remove from pans, cool completely. Spread on your favorite frosting.

C. B. and Mary Ruth Hood
Clifton Plant

TUNNEL OF FUDGE CAKE

1 1/2 cups butter or margarine
6 eggs
1 1/2 cups sugar
2 cups Pillsbury Best Flour (Plain)
1 package (two-layer size) Pillsbury Double Dutch Fudge Buttercream Frosting Mix or Double Dutch Creamy Chocolate flavored, Rich 'n' Easy, Frosting Mix.
2 cups chopped nuts (pecans or walnuts)

Cream butter in large mixer bowl at high speed. Add eggs one at a time, beat after each. Gradually add sugar. Continue creaming at high speed until light

and fluffy. By hand stir in flour and frosting mix and walnuts until well blended. Pour into greased bundt pan. Bake 325° 60 to 65 minutes or until done by observing dry, shinning brownie-like crust. Cool 1 hour in pan, remove.
NOTE: "Nuts and Double Dutch Frosting Mix are essential to success of this unusual recipe."

Willyne Butler
Haynsworth Plant

LUSCIOUS CHOCOLATE CAKE

2 cups sugar
2 cups self-rising flour
1/2 teaspoon salt
1 cup crisco
1 stick butter
1 cup water
4 tablespoons cocoa
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla

Mix sugar, flour and salt. Bring to boil in saucepan: Crisco, butter, water and cocoa. Add to flour mixture. Add eggs, buttermilk and vanilla. Bake in greased and floured 9x13 pan at 350° for 45 minutes.

ICING:
1/4 pound butter
4 tablespoons cocoa
8 tablespoons milk
1 pound powdered sugar, sifted
1 teaspoon vanilla

Heat in saucepan: butter, cocoa and milk. Add sugar, vanilla. Beat with mixer. Spread on cake.

Mary Louise Merricks
Danville

MILKY WAY CAKE

8 Milky Way Bars
2 1/2 cups all-purpose flour
2 sticks margarine
1/2 teaspoon soda
2 cups sugar
1 1/4 cups buttermilk
4 eggs
1 cup chopped pecans

Break candy bars into pieces. Melt together with 1 stick margarine in double boiler. Cool. Cream sugar and the remaining stick of margarine. Add eggs one at a time and beat well. Dissolve soda in milk. Add flour and soda with milk mixture alternately. Add pecans and candy mixture. Bake 1 hour at 325° in tube pan.

FROSTING

1 1/4 cups sugar
1/2 cup evaporated milk
1/2 small package semi-sweet chocolate pieces
1/2 cup marshmallow creme
1/2 stick margarine

Cook sugar and milk until soft ball stage. Add chips creme and margarine. Spread.

Shirley Jennings
Danville

PETER PAUL MOUND CAKE

1 box Duncan Hines Devil Food Cake Mix or any dark chocolate mix.
Make 3 layers

1 pound fine grated coconut
1 cup sugar
1 cup milk
12 large marshmallows
1 teaspoon vanilla

Boil milk and sugar 5 minutes - add marshmallows, vanilla and coconut. Put between layers and on top.

2 teaspoons melted butter
1/4 cup cocoa
1/2 cup milk
1 teaspoon vanilla
2 cups powdered sugar

Do not cook - pour over top of cake

Vickie Barker
Danville

Similar variation by Cindy Parsons
Danville

WHITE CHOCOLATE CAKE

1/4 pound (4 ounces) white chocolate
1 cup (2 sticks) butter
2 cups granulated sugar
1 teaspoon vanilla
4 eggs separated
2 1/2 cups cake flour
1 teaspoon baking powder
1 cup buttermilk
1 cup chopped pecans
1 cup coconut

Melt chocolate in double boiler. Cream butter, sugar until fluffy. Beat in egg yolks. Add vanilla and melted chocolate, add flour and baking powder alternately with buttermilk. Fold in well beaten egg whites, nuts, and coconut. Bake 325° in tube pan about 1 hour.

Imogene Snodgrass
Chickamauga, Georgia

CHOCOLATE ECLAIR CAKE

1 box graham crackers
1 large package Instant Vanilla Pudding
2 1/2 cups sweet milk
pinch salt
1 container (8 ounce) Cool Whip

Mix vanilla pudding, salt and milk. Let stand 15 minutes. Fold in Cool Whip. Line 9x13 casserole dish with whole graham crackers. Cover with part of pudd-

ing mix. Continue layering until all of pudding mixture is used. End with graham crackers on top.

ICE WITH;
1/2 box confectioners sugar
2 heaping tablespoons cocoa
1/3 stick margarine, melted
hot water to make spreading consistency.
Refrigerate.

Joanne Gentry
Danville

ECLAIR CAKE (variation)

3/4 box graham crackers
2 boxes vanilla instant pudding
1 medium container of Cool Whip
3 cups milk
Beat pudding mix and milk together until thick. Blend in Cool Whip. Alternate crackers and pudding in a 9x13" pan, beginning with crackers.

ICING:
1/4 cup evaporated milk
1/3 cup cocoa
1 cup sugar
1 stick butter
1 teaspoon vanilla
Bring milk, cocoa, and sugar to a boil. Cook one minute. Add butter and vanilla, let cool. Beat until thick and spread over cake. Refrigerate overnight.

Kitty Tatum
Danville

CHOCOLATE SHORT-CAKE

1 package Devil Food Cake Mix
1 quart strawberries
1 medium bowl Cool Whip
1 pack strawberry gel (for pies)

Bake 2 9-inch devil food layers. Let cool. Half or quarter strawberries and mix with gel - spread between cake layers saving 1/3 for top. Spread Cool Whip along sides making small peeks along top edge. Spoon remaining strawberry mixture into center on top.

Nancy Y. Hale
White, Georgia

CHOCOLATE ECLAIR SQUARES

Unbroken Graham Crackers
1 large box instant vanilla pudding
2 cups milk
1 small carton Cool Whip

Topping:
3 cups powdered sugar
4 tablespoons cocoa
4 tablespoons butter (melted)
3-4 tablespoons hot water (add more if necessary to spread)

Layer bottom of 9x13 buttered pan with Graham Crackers. Mix pudding with milk, beat well and fold in Cool Whip. Pour mixture over Graham Crackers. Cover with another layer of Graham Crackers. Mix topping ingredients and spread over last layer of Graham Crackers and refrigerate over night. Cut into squares and serve.

Janice Snook
Burlington

FRUIT CAKE

1 pound raisins
1 pound currants
1 pound prunes (pitted)
1 pound sugar
1 pound butter or margarine
2 ounces mixed peel (fruit)
2 ounces cherries
1/2 pound peanuts
12 eggs
1 pound flour
1 pint rum
1 pint wine
1 teaspoon vanilla extract
1 tablespoon baking powder
1 teaspoon ground cinnamon

1. Grind all fruits and nuts.
2. Mix the wine and rum and power over the fruits. Leave to soak in large jar for a day or longer (Up to three months).
3. Cream sugar and margarine. Add eggs one at a time (beaten or unbeaten)
4. Add fruits and stir well.
5. Sift flour, baking powder, add vanilla and baking powder. Mix everything together well. Add cinnamon.
6. Pour the mixture into well greased baking pans and bake in a slow oven 250° F. for about 2 hours.
7. Pour wine over immediately after cake is baked. (Can be repeated three or four times). You can use rum also. Makes about 6-7 pans.

Otis A. Brathwaite
New York

WHITE FRUIT CAKE

1/2 pound butter
1 cup sugar
5 large eggs
1 1/4 cups flour (plain)
1/2 teaspoon baking powder
1 tablespoon vanilla
1 tablespoon lemon extract
3/4 cup glazed cherries
1 pound glazed pineapple
4 cups pecans
1 cup raisins (optional)

Cream butter and sugar. Add well beaten eggs. (Mix fruit and nuts with about 1/2 the flour.) Sift remainder flour, baking powder and fold into the eggs and butter mixture. Add vanilla and lemon extract,

fruits and nuts. Place in tube pan in 250° oven for 3 hours. Let cool in tube pan...'so it will not fall apart'.

Lorraine Hutcherson
Danville

FAMOUS WESSON FRUITCAKE

1 cup Wesson oil
1 1/2 cups brown sugar, firmly packed
4 eggs
3 cups sifted all-purpose flour
1 cup thinly sliced citron
1 1/2 cups whole candied cherries
1 cup chopped candied pineapple
1 cup chopped figs
1 cup seedless raisins
3 cups coarsely chopped nuts
1 teaspoon baking powder
2 teaspoons salt
2 teaspoons cinnamon
2 teaspoons allspice
1 teaspoon cloves
1 cup orange juice

Heat oven to 275°. Line two 9x5x3" pans with lightly greased brown paper. Combine Wesson, sugar and eggs; beat 2 minutes. In large bowl, combine 1 cup flour with fruits and nuts. Sift remaining flour with baking powder, salt and spices. Stir into Wesson mixture alternately with orange juice. Pour batter over fruit mixture; blend well. Turn into prepared pans. Place a pan of water on lower oven rack. Bake cakes 2 1/2 to 3 hours or until done. Cool on wire racks; remove from pans; peel off paper. Wrap in cloth dampened in wine or brandy; then in foil. Before serving, glaze top and decorate. Chill for easy slicing. GLAZE: Boil 2 tablespoons brown sugar, 1 tablespoon corn syrup and 2 tablespoons water; simmer 2 minutes. Brush over cake.

Trudy Wubbels
New York

DARK FRUITCAKE

1 cup molasses
1/2 cup water
1 (15 ounce) package raisins
2 (1 pound) jars mixed candied fruit
1 cup butter or margarine
1 1/4 cups sugar
6 eggs
2 1/4 cups flour
1/4 teaspoon baking soda
1 1/2 teaspoon cinnamon
1 1/4 teaspoon nutmeg
1/4 teaspoon Allspice
1/2 teaspoon ground cloves
1/2 cup orange juice or brandy
3 cups coarsley chopped pecans

Blend molasses and water in large deep sauce pan. Place over low heat; stir constantly until mixture comes to a boil. Add raisins, bring to a boil again. Reduce heat and simmer 5 minutes. Remove from heat, stir in candied fruit.

Cream butter and sugar until light and fluffy. Blend in eggs one at a time. Sift flour with baking soda and spices. Add to butter mixture alternately with orange juice or brandy. Stir in molasses-fruit-mixture and nuts. Turn into 10" waxed paper lined tube pan or 2 unlined 9x5x3 loaf pans. Bake 275° Tube Cakes - 3 1/2 hours; Loaf cakes - 3 hours.

Linda Fashbaugh
Arlington, Va.

To prevent nuts and fruits from sinking, shake in flour before adding to batter.

OLD FASHIONED FRUITCAKE

Makes 1 tube cake. Preheat oven to 275°. Sift together into a 4 quart bowl.
4 cups sifted regular flour
1/2 teaspoon double-acting baking powder
1 teaspoon salt
1 1/2 teaspoons cinnamon
1 teaspoon nutmeg
ADD:
4 cups coarsely chopped pecans
1 3/4 cups chopped candied pineapple
1 3/4 cups whole candied cherries
3 1/4 cups golden raisins

Mix until fruit and nuts are well coated. Set aside.
Work with a spoon until soft:
1 cup butter
Gradually add, while beating: 2 1/4 cups sugar
Beat until light. Add, one at a time: 6 eggs
Beat until light and fluffy.
ADD:
1 bottle (1 ounce) brandy flavoring
Mix well. Add to dry ingredients. Mix until well blended. Spoon into a well greased 10 inch tube pan. Bake at 275° F. for 2 3/4 - 3 hours, or until done. About 30 minutes before cake is done, brush top with light corn syrup. Decorate with whole candied cherries and pecan halves. Return to oven and finish baking. Cool thoroughly. Wrap tightly and store in refrigerator.

Delores Sears
Haynesworth Plant

FRUIT CAKE - EASY AND DELICIOUS - Not tube pan

2 cups flour
1/4 cup plus 2 tablespoons sugar
1 teaspoon baking powder
1/4 pound (1 stick) butter
1 tablespoon Crisco or oil
1 egg

Enough milk to make a nice soft dough. Mix real well.
Grease jelly roll mold pan (or pan with 1 1/2" sides)

and put dough into it. Cover with fresh fruit (prunes, plums, peaches, apples) or well drained canned fruit.

Sprinkle with 2 tablespoons of tapioca and if you like it real sweet, add a little sugar. Add a little melted butter over it (very little). Bake about 30 minutes until dough along the edge browns.

Karen Compton
Danville

EASY HOLIDAY FRUIT CAKE

1 cup seeded raisins
1 cup seedless raisins
1 cup brown sugar
1 cup shortening
1/2 cup orange juice
2 pounds can cling peaches

Heat these 6 items in a saucepan to boiling point.
Then Add:
2 pounds candied fruits
2 cups nuts
6 whole eggs
2 1/2 cups flour
1 tablespoon nutmeg
1 tablespoon allspice ground
1 tablespoon cinnamon
Bake 1 1/4 hours on 350° in oven. "Makes a large cake."

Cindy Parsons
Danville

ICE BOX FRUIT CAKE

1 box graham cracker crumbs
1 pound pecans
1 box raisins
1 box cherries
1 can Eagle Brand Milk
1 pound English walnuts
1 package coconut

Mix well and put into casserole dish and let stand in refrigerator for 3 days.

Henrietta Carter
Woodside

FRUIT COCKTAIL CAKE

1 1/2 cups sugar
2 cups all-purpose flour
1 #2 can fruit cocktail
2 teaspoons soda
2 beaten eggs
1/4 teaspoon salt

Mix all ingredients together. Pour into greased 13x9" pan.

Sprinkle With:
1/2 cup brown sugar
1/2 cup chopped nuts
Mix these two ingredients together and sprinkle over cake batter. Bake at 350° for 45 minutes or until done.

Connie F. Brady
Danville

FRUIT COCKTAIL CAKE (Variation)

1 1/2 cups brown sugar
1 can fruit cocktail
2 eggs
2 cups self-rising flour

Bake at 300° for 20 to 30 minutes in a 9x13" pan.

ICING:
Boil for 2 minutes:
3/4 cup milk
1 cup sugar
1 stick margarine
Add: 1 can coconut and 1 cup chopped pecans
Pour over cake while warm.

Pat Moore
Woodside

FRUIT CAKE CUPS

1 pound red cherries
1 pound green cherries
1 pound pineapple
4 eggs (slightly beaten)
1 1/3 cups Angel Flake Coconut
4 cups broken pecans
1 package Duncan Hines Yellow Cake Mix
1 teaspoon vanilla flavoring
1 can Eagle Brand Condensed Milk

Cut up fruits and nuts as you like them. Flour the fruit and nuts with the package of Duncan Hines cake mix. Mix with balance of ingredients and pour into souffle cups (muffin tins with liners). Bake at 325° for 25 minutes, or until slightly brown on top and tester comes out clean.

Barbara Pulliam
Greenville

JAPANESE FRUIT CAKE

2 cups sugar
1 cup butter
6 eggs, beaten separately
1 cup milk
3 cups flour
4 teaspoons baking powder
1 teaspoon each cloves, cinnamon and nutmeg
1 cup chopped pecans or other nuts
2 cups raisins

Cream butter and sugar, add egg yolks. Sift dry ingredients, add to creamed mixture alternately with milk. Roll raisins and nuts in flour, add to mixture and fold in beaten egg whites. Bake in four layers.

FILLING

1 coconut, grated
1 cup milk from coconut

Juice of 2 lemons
3 cups sugar
1 tablespoon flour, to thicken

Combine this and cook until thick enough to spread.

Similar variations, oranges in filling.

Barbara Gregory
Danville

Mrs. James Talley
Danville

Fran Darkis
Danville

TROPICAL FRUIT CAKE

2 1/2 cups flour (Pillsbury's best plain, unsifted)
2/3 cups milk
2 cups granulated sugar (Dixie Crystal)
1 cup eggs (5 large)
1 cup creamery butter, 1/2 pound
1 teaspoon baking powder, (Calumet double acting)
1 1/2 cups grated coconut, fresh or 7 ounce package Bakers
1 1/2 cups pecans or English walnuts or half and half
1 can crushed pineapple with juice, 8 or 9 ounce can
6 to 8 drops of yellow coloring

Preheat oven to 300°.

Add baking powder to flour and sift three times. Blend butter and sugar with coloring added. Now prepare your baking pan, standard size 10x4 one piece tube pan, by greasing all of interior with Crisco or margarine. Now cover bottom, sides and tube with wax paper. Now grease the wax paper as you did the pan before. Now that you have your pan prepared, start creaming your butter and sugar; place speed on 'cream' and add butter and sugar and cream for fifteen minutes. Now reduce

speed to #4, add eggs and beat for 2 minutes. Now reduce speed to #2 and add pineapple with juice and blend for 2 minutes, now the coconut for 2 minutes, now the chopped nuts for 2 minutes. Reduce speed to #1 and add 1/3 of flour and blend for 2 minutes, now 1/2 of milk and blend 1 minute, now alternate with flour and milk as before until all is blended. Scrape sides of pan occasionally with a spatula so batter will be well mixed. Now sprinkle a little of your pre-sifted flour all over the greased wax lined pan. Shake out any excess flour. You are now ready to dip batter into the prepared cake pan, by using a large kitchen spoon or cup. Level batter even in pan; using both hands and hold pan level; put in oven (keep from tilting.) Baking time 1 hour and 20 to 30 minutes. When checker comes out clean cake is done. Place pan on cooling rack for about 10 minutes, then remove by placing dinner plate on top of pan and turning upside down. Remove wax paper from cake and turn back on cooling rack to cool, when cake is cooled, you can prepare your icing. Either the butter, lemon icing or margarine lemon icing. They are both ok.

BUTTER ICING

2 cups unsifted confectionary sugar (Dixie Crystal) Sift
2 tablespoons of cream
4 tablespoons of melted butter
1 tablespoon fresh strained lemon juice

Blend the cream gradually into the sugar, stirring all the time, now blend in the butter, and now the lemon juice, now whip with tablespoon until well creamed and ready to spread. If too thin, add a little more sugar, if too thick, just a little more butter. For coloring, add 3 drops of green coloring before whipping.

MARGARINE LEMON ICING

2 cups confectionary sugar (Dixie Crystal) now sift
4 tablespoons margarine (1/2 stick)
(30¢ pound price range)

2 tablespoons evaporated milk (Pet or Carnation)
1 tablespoon fresh strained lemon juice

Add, blend and whip just as you would in the butter lemon icing. You may substitute for lemon juice, 1 teaspoon any extract and 2 teaspoons water.

Anonymous

TROPICAL FRUIT CAKE

1 can cherry pie filling
1 large can crushed pineapple
1 can coconut
1 box white cake mix
1 1/2 stick margarine
1 cup chopped nuts

Spread in order first three ingredients in square pan. (9x13") Sprinkle dry cake mix over top evenly. Melt margarine and cover mix. Sprinkle chopped nuts over top - Bake 350° for 40 minutes. "Good."

Jackie Hall
Danville

Similar variation by Mrs. Lillian Clark
Danville

Cake can be stored in the freezer, if unfrosted, for 3 - 6 months; if frosted, 3 months. Butter frostings are the best for freezing. When thawing frosted cake, unwrap first. A large cake will thaw in about 2 hours.

APPLE CAKE

3 cups whole wheat flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
2 cups firmly packed brown sugar
1 1/4 cups vegetable oil
2 eggs
2 teaspoons vanilla
2 cups shredded or chopped apples
1/2 cup chopped nuts

Grease and flour a 12-cup Bundt pan. Preheat oven to 325°. Combine flour, soda, salt and cinnamon on waxed paper. Beat sugar, oil, eggs and vanilla in large bowl until fluffy, stir in flour mixture. Beat just until well blended. Fold in apples and nuts. Pour in prepared pan. Bake in oven 325° for 1 hour. Cool in pan on wire rack 10 minutes. Remove from pan.

C. B. and Mary Ruth Hood
Clifton Plant

APPLE CAKE

2 cups sugar
3/4 cup vegetable oil
2 eggs
1 teaspoon vanilla
1/2 cup chopped walnuts
2 cups sifted all-purpose flour
2 teaspoons cinnamon
1 teaspooon baking soda
1 teaspoon salt
4-5 medium sized tart apples - peeled, cored and diced (about 4 cups)
vanilla ice cream or whipped cream

Makes 10-12 servings.

Preheat oven to 350°. Grease 12-cup bundt pan and dust with flour. Combine sugar, oil, eggs and vanilla in

large bowl of electirc mixer and blend well. Stir in walnuts. Sift flour, cinnamon, baking soda and salt into large bowl. Add to sugar mixture and blend thoroughly. Stir in diced apples. Transfer batter to prepared pan. Bake until tester comes out clean; 1 hour.

Let cake cool 10 minutes in pan or wire rack. Turn out onto rack. Serve warm with vanilla ice cream or whipped cream

Dolores Suozzo
New York

FRESH APPLE CAKE

Cream Together:	2 cups sugar
	1 1/2 cups crisco oil
Add:	3 well beaten eggs
	1 1/2 teaspoons vanilla
	1/2 teaspoon butter flavoring
Sift together and add:	3 cups flour (plain)
	1 teaspoon soda
	1 teaspoon cinnamon
	1/2 teaspoon salt
Add:	3 cups peeled diced apples
	1 1/2 cups chopped pecans
	(Sprinkle with flour)

Bake in tube pan at 350° for 1 hour or until done.

Johnnie Compton
Danville

Similar variations by Ruth Revels
Easley, S. C.

Addie Wiley
Danville

Mrs. Derek Hightower
White, Georgia

Mrs. Maurice A.
Wiseman, Danville

Nancy Hale
White, Georgia

APPLE 'N' SPICE CAKE

1/2 cup raisins
1/2 cup water
2 cups unsifted all-purpose flour
1 cup sugar
1/2 teaspoon baking powder
1 teaspoon soda
1/4 teaspoon salt
1/2 teaspoon nutmeg
1/2 cup margarine
1/2 cup finely chopped appple
1/2 teaspoon cloves

Simmer raisins in water for 5 minutes. Remove from heat. Measure and add enough water to make one cup. Cool. Measure flour, sugar, cloves, baking powder, soda, salt and nutmeg into mixing bowl. Mix well. Cut in margarine with pastry blender or fork until mixture resembles coarse meal. Add apple and cool raisin mixture to dry ingredients. Stir until thoroughly blended. Pour into 9x5x3 inch loaf brushed with margarine. Bake at 325 degrees about one hour or until cake springs back when lightly touched in center. 14 servings.

Elaine Wade
Danyille

Barbara Gregory
Danville

DUTCH APPLE CAKE

Peel and core 2 or 3 apples and slice as for a pie.

2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
4 teaspoons shortening
1 cup milk
1 egg

Mix flour, baking powder, salt; work in shortening. then add milk and egg. Spread in greased 8x8 inch pan and arrange apples on top and bake 30 minutes in 350° oven. Serve warm with carmel sauce.

Carmel Sauce

1 cup brown sugar
1 1/2 cups water
4 tablespoons flour
2 tablespoons butter

Mix sugar and flour in a sauce pan then add water and butter, cook until thick, then add 1 teaspoon vanilla.

Reo Miller
Alabama

Similar variation by Irene Hines
Danville

FRENCH APPLE CAKE

Peel and thin slice 4 medium apples. Chop 1 cup nuts and set aside.

Beat this well until foamy:
2/3 cup salad oil
2 large eggs
2 teaspoons vanilla
2 cups sugar

Sift together:
2 cups flour
1/4 teaspoon salt
1 teaspoon soda
1 tablespoon baking powder
2 teaspoon cinnamon

Add all dry ingredients to creamed mixture. Mix well.

This is a very thick dough. Mix in apples and nuts.

Grease and flour one long pan, (13x9x2). Bake 45 minutes at 350°. Ice while in pan.

ICING:

2 cups powdered sugar
1 teaspoon vanilla
1 1/2 teaspoon melted butter
1 - 8 ounce package softened cream cheese.

Mix well and ice. (Delicious)

Deborah McGhee
Danville



IRISH APPLE CAKE

1 cup vegetable oil
2 cups sugar
2 eggs
1 teaspoon vanilla flavoring
2 1/2 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking powder
1 teaspoon cinnamon
4 cups peeled and diced apples
1 cup chopped walnuts
1 package (12 ounce) butterscotch chips

Cream oil, sugar, eggs and vanilla. Combine flour, salt, baking powder and cinnamon. Add to creamed mixture and mix well. (It will be real thick.)

Add apples. Fold in nuts. Pour into greased and floured 9x13x2 inch pan. Sprinkle butterscotch chips evenly over top; do not mix. Bake at 350° for 50 to 60 minutes.

Becky Strange
Greenville

APRICOT NECTAR CAKE

1 package Duncan Hines Yellow Cake Mix
3/4 cup Wesson oil
4 eggs
3/4 cup Apricot Nectar
2 teaspoons lemon extract

Mix well for five minutes. Bake 40 minutes at 350° in ungreased sheet cake pan.

GLAZE:
1 1/2 cups powdered sugar
1/3 cup bottled lemon juice

Mix well and pour over cake while warm and leave in

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GLAZE:
1 1/2 cups powdered sugar
1/3 cup bottled lemon juice

Mix well and pour over cake while warm and leave in

pan until cold.

Kathy W. Anderson, R.N.
Danville

COCONUT CAKE

1 cup butter
2 cups sugar
3 cups flour
4 eggs
3 teaspoon baking powder (scant)
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup buttermilk
1/2 cup water

Cream butter and sugar, add eggs one at a time (beat well); add dry ingredients and liquid alternately. Add vanilla. Pour into 3 greased and floured pans. Bake 375° for about 20 minutes. (Don't over cook). Cool slightly. Put together with following filling:
6 ounce frozen coconut
3 cups sugar
4 tablespoons cornstarch
1 1/2 cups sweet milk (pour over coconut)

Reserve 3/4 cup coconut (well drained) then mix rest of coconut with other ingredients. Cook over medium heat stirring until thickened. Cool slightly. Spread between layers. Sprinkle a bit of coconut on top. Spread over sides and top. Sprinkle coconut over sides and top.

Fran Darkis
Danville

COCONUT CAKE

1 package white cake mix
3 egg whites
2 tablespoons oil
1 1/3 cups milk
2 cans (4 ounce) coconut
1 can cream of coconut
1 large (9 ounce) carton whipped topping

Combine cake mix, egg whites, oil, milk and 1 can of

coconut. Bake in greased sheet pan (one layer) at 350° for 20 minutes. Make holes in warm cake with fork. Pour cream of coconut over cake. When cool, combine second can of coconut with whipped topping and frost cake while still in pan. Chill hours before serving.

Thelma Hines
Danville

COCONUT CAKE

1 box Duncan Hines Deluxe II Cake Mix
1 box vanilla instant pudding
½ cup cooking oil
1 cup water
2 teaspoons lemon flavoring
4 eggs

Beat 2 minutes, then fold in 1 1/2 cup fresh coconut (grated). Bake in a greased and floured tube pan for 1 hour at 325° F. Let cake cool in pan 15 minutes. Remove from pan then pour topping over warm cake.

TOPPING:
1 cup water
1 cup sugar
2 teaspoons butter
2 teaspoons white corn syrup
1/2 teaspoon coconut flavoring
1 1/2 teaspoon vanilla flavoring
Bring to a full boil, then pour over warm cake.

TIP: It is better to put the cake on a large plate so topping will not run off. The cake will absorb the topping.

Mrs. Robert L. Hill

"THE BEST COCONUT CAKE YOU EVER ATE"

Make cake layers from Duncan Hines Deluxe II yellow cake mix. Here is the secret. Get a fresh coconut. Mix the milk from inside with a little sugar. Spread over layers before you spread on icing. Grate coconut.

COCONUT ICING:
Heat: 1 cup milk 2/3 cup sugar
2 sticks butter or margarine

Beat: 3 egg whites 2 tablespoons flour
Mix together; cook until thick stirring constantly. Remove from heat and stir in the coconut. Slowly spread the coconut milk over the layer before spreading the icing. Set in a cool place over night.

Mrs. Willie Cassada
Danville

4-DAY COCONUT CAKE

1 box Duncan Hines Butter Cake Mix (follow directions on box
2 packages frozen coconut
2 cups sugar
2 cups sour cream
1 teaspoon vanilla
Chill layers before icing. Split layers in half (4 thin layers) and frost with above mixture, saving 1 cup of mixture for icing. Cover whole cake with icing of 1 large container of Cool Whip with 1 cup of above mixture. Refrigerate. Better the fourth day.

Freda Dawkins
Greenville

SOUR CREAM COCONUT CAKE

1 package white cake mix
3 tablespoons oil
1 1/3 cups water
2 eggs
Mix and use box temperature directions to bake.

FILLING:
16 ounces sour cream
2-6 ounce packages frozen coconut
2 cups white sugar
Mix and refrigerate while cake is baking and cooling.

FROSTING:
1 cup of above filling mixture
1 1/2 cup Cool Whip
Cut completely cooled cake into four layers. Place filling between layers. Frost cake. Keep in refrigerator 2 or 3 days before serving.

Joyce Whitmire

SOUR CREAM COCONUT CAKE (Variation)

3 packages (12 ounce) fresh frozen coconut
2 (8 ounce) containers sour cream
2 cups sugar
Mix and let stand in refrigerator over night. Bake 1 Duncan Hines lemon (or yellow) cake mix, as directed. Bake in 2 layers. Let cool. Use long pieces of thread to split layers crosswise, making 4 layers. Ice between layers with coconut mixture including top and sides. Let cake stand covered in refrigerator for 2 days before cutting.

Marvin T. Payne
Danville

FRESH COCONUT CAKE

2 sticks margarine
1 cup crisco
3 cups sugar
6 eggs
2 teaspoons vanilla
1 cup sweet milk
4 cups plain flour
2 teaspoons baking powder

Have margarine, crisco and eggs at room temperature. Cream margarine and crisco together on low speed. Add sugar. Continue mixer on low speed until sugar, crisco, and margarine are well blended. Beat at medium speed. Add eggs, one at a time, mixing well after each addition. Add milk and vanilla. Continue beating; add flour and baking powder (sifted together) gradually until all flour is in mixer. Beat another minute to be sure all is well-blended. Grease and flour 3 large 9 inch x 1 1/2 inch pans. Bake in preheated oven at 350°, 35-40 minutes or until done.

ICING
2 - 1 pound boxes of confectioners sugar
2 cups crisco
1/2 teaspoon salt
2 teaspoons vanilla
10 or 12 tablespoons ice water
Mix in electric mixer on high speed until consistency of heavy whipped cream.

When you put this cake together it will be moist. Take the tines of a fork and punch holes in layers and pour coconut milk over them. Then spread icing, then coconut until you have done all 3 layers. Finish by covering the entire cake with icing; then coconut. Put it all on the cake so it will look like a big coconut mound.

PREPARATION OF COCONUT - Prepare coconuts by inserting sharp instrument (nail) into 3 indentations on coconut and drain all milk from coconuts. Save milk from coconuts until you get ready to stack the layers on each other. Peel coconuts and grate with hand grater

(long strokes). This makes a prettier cake than grating by processor.

Lila Chattin
Danville

COCONUT CAKE (Variation)

Cook: 1 box white cake mix - use milk instead of water in 9x12x2" pan. Then mix: 1 package frozen coconut, 1 cup milk, 2 cups sugar. Put in sauce pan and cook for 10 minutes. Punch holes in cake and pour while hot - cool. Then mix: 1 large container of Cool Whip and a package of coconut and put on top of cake.

Virgil B. Simpson
Woodside

RAVE REVIEW COCONUT CAKE

1 package yellow cake mix
1 package (4 serving size vanilla instant pudding mix)
1 1/3 cups water
4 eggs
1/4 cup oil
2 cups Bakers Angel Flake Coconut

Blend cake mix, pudding mix, water, eggs and oil in large mixer bowl. Beat a medium speed 4 minutes. Stir in coconut. Pour in 3 greased and floured 9" pans. Bake at 350° for 35 minutes. Cool in pans 15 minutes. Remove and cool on rack. Fill and top with coconut cream filling.

COCONUT CREAM FILLING

4 tablespoons margarine or butter - room temperature
2 cups Bakers Angel Flake Coconut
1 package (8 ounce) cream cheese room temperature
2 teaspoons milk
3 1/2 cups sifted powder sugar
1/2 teaspoon vanilla

Cream margarine and cream cheese until soft. Add powdered sugar, vanilla, and milk as needed. Then add 2 cups Bakers Angel Flake Coconut. Mix and spread between the layers, on sides and top.

Hazel Crane
Danville

COCONUT CAKE - 4 layers (Variation)

1 cup crisco
3 cups self rising flour
1 1/2 cup sweet milk
2 cups sugar
4 eggs
1 tablespoon vanilla

Mix and bake at 325° for 30 minutes. (Makes 4 layers)

1 package frozen coconut
1 1/2 cups sugar
4 cups water
Bring to a boil and pour over cake layers while hot.

ICING:
2 egg whites
1/4 cup water
1 1/2 tablepoons white syrup
Beat 7 minutes over hot water. Remove and add 1 teaspoons vanilla. Spread over cake and cover with more coconut.

Barbara Cason
Fountain Inn, S. C.

ORANGE BUTER CAKE

1 package Duncan Hines Cake Mix
1/2 cup cooking oil
4 eggs
1 can (11 ounce) mandarin oranges plus juice
Mix cake mix, eggs and juice slightly. Then add orange slices and stir. Bake in 3 greased and floured cake pans. Bake at 325° for 20 to 25 minutes. Cool completely before frosting.

ICING:
1 (9 ounce) carton Cool Whip
1 package (3 ounce) vanilla instant pudding
1 large can crushed pineapple and juice
Mix all ingredients well and frost cool cake.
Keep refrigerated.

Ruth Revels
Easley, S. C.

Barbara Gregory
Danville

CANDY ORANGE SLICE CAKE

2 sticks Oleo
2 cups white sugar
4 cups plain flour and dash of salt
1 teaspoon vanilla
1 teaspoon soda
5 eggs
1 1/3 cups buttermilk
2 cups chopped nuts
1 large package chopped dates
1 pound candy orange slices - cut up

Cream oleo and sugar, add eggs and vanilla, 1 cup buttermilk; add soda to remaining 1/3 cup buttermilk. Sift together flour and salt into a large mixing bowl, mix nuts, dates and candy with flour, then add this to the creamed mixture and stir until well mixed. Pack into greased and floured tube pan and bake at 275° for 2 to 2 1/2 hours. Just before removing cake from oven, boil together until sugar has melted:
1 cup brown sugar 1 cup pure orange juice
1/2 stick oleo
Spoon over cake and sides while still hot.

Barbara Gregory
Danville

PERSIMMON CAKE

3 cups all purpose flour
2 cups sugar
1/2 teaspoon salt
1 teaspoon soda
1 teaspoon ground Saigon cinnamon
3 eggs, lightly beaten
1 cup wesson oil
1 1/2 cups persimmon pulp
1 cup chopped walnuts or pecans (optional)
powdered sugar

Combine all dry ingredients, then add eggs, wesson oil, persimmon pulp and nuts, mixing thoroughly. Pour into a greased and floured 10-inch Bundt pan and bake at 325° for 1 hour or until done. Remove from pan while warm. Dust with powdered sugar. Yields: 1-10 inch cake.

Andrew J. Kamp
Furman Plant

PINEAPPLE BLACK WALNUT CAKE

1/2 pound oleo or butter (very soft)
2 cups sugar
5 eggs
1 cup sweet milk
1 cup Angel Flake coconut
1 cup black walnut pieces
2 teaspoons baking powder
2 teaspoons vanilla
1 large box Nabisco honey graham crackers
Grease and flour three (3) 8 inch cake pans.
In large mixing bowl, crush honey grahams (crush a few at a time until all are crushed). Then add all above ingredients. Mix together -- it's best to mix with hands, as this will insure that the honey grahams are well crushed and it won't be lumpy. Pour batter evenly into cake pans and bake at 350° for 25 or 30 minutes. Spread filling between layers, top and sides while cake is still warm.

FILLING:
1 stick oleo or butter (very, very soft)
1 box confectioners sugar
1 large can crushed pineapple (Del Monte) (room temperature)
Mix all ingredients together and spread on cake. Be sure oleo is almost liquid, as it tends to be lumpy when mixed with pineapple.

Mrs. George High
Danville

ALMOST HEAVEN CAKE

1 package yellow cake mix
1 can (20 ounce) crushed pineapple
1 small package instant vanilla pudding
2 cups cold milk
1 - 8 ounce package cream cheese
1 - 13 ounce container cool whip
Prepare cake mix as directed. Bake in 13x9" sheet cake pan. While cake is still warm prick layer with fork. Pour pineapple with juice over it. Blend pudding mix with milk and beat in cream cheese (small amount at a time). Spread over pineapple. Cover with cool whip. Garnish with chopped nuts or coconut. Refrigerate until served. "The longer it sets, the better the flavor."

Helen Crenshaw
Woodside
Norris Plant

ZUCCHINI PINEAPPLE CAKE

3 eggs
2 cups sugar
2 tablespoons vanilla
1 cup cooking oil
3 cups flour - plain
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon soda
1/2 cup raisins
1/2 cup chopped nuts
2 cups zucchini, peeled, grated and drained
1 cup crushed pineapple, drained

Beat eggs until fluffy. Add sugar, vanilla, oil and zucchini. Stir in flour, baking powder, salt and soda. Stir in pineapple, raisins and nuts. Mix well. Bake in tube pan for 1 hour at 350° (or 3 layer pans).

Bonnie Bray
Danville

PRUNE CAKE

3 eggs
1 cup cooking oil
2 cups all-purpose flour
1 cup cooked and chopped prunes
1 1/2 cups sugar
1 cup chopped nuts
1 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon vanilla
1 cup buttermilk
pinch of salt

Cream sugar and oil together. Add beaten eggs, buttermilk, prunes and vanilla. Mix dry ingredients together and add to other mixture. Blend together well. Pour into greased and floured tube pan or other cake pan. Bake 45-50 minutes at 350°. Cooking time varies with size of pan.

SAUCE

Pour over hot cake

1/2 cup buttermilk
1 cup sugar
1/2 teaspoon soda
2 teaspoons white corn syrup
1/2 teaspoon vanilla
1 stick butter or margarine

Mix all ingredients together except vanilla. Boil 2 minutes, stir in vanilla. Have sauce ready when cake is done. Remove hot cake from pan and put on plate.

With tooth pick punch holes in top of cake and pour hot sauce over top and sides of cake.

"This prune cake tastes better than any fruit cake I've every tasted."

Connie F. Brady
Danville

STRAWBERRY SHORTCUT CAKE - You can bake

1 cup marshmallows
2 cups strawberries in syrup
1 package strawberry flavored gelatin
2 1/4 cups self-rising flour
1 1/2 cups sugar
1/2 cup solid shortening
1 cup milk
1 teaspoon vanilla
3 eggs

Grease bottom of baking pan, sprinkle marshmallows evenly over bottom of pan. Thoroughly combine strawberries and syrup with dry gelatin. Set aside. In large mixing bowl combine remaining ingredients. Pour batter evenly over marshamllows in prepared pan. Spoon strawberry mixture evenly over batter. Bake at 350° for 45 to 50 minutes until golden brown.

Pearl Swayngham
Woodside

Keep a brand new powder puff in flour cannister for dusting greased cake pan.

TEXAS PECAN CAKE

4 cups flour
6 eggs
1 pound butter
1 pound light brown sugar
16 ounces candies - cherries and/or pineapple
1 pound whole pecans
1 teaspoon baking powder
1 1/2 ounces lemon extract

DO NOT GREASE PAN!

Cream butter (soft) and add sugar. Mix well. Add egg yolks one at a time. Mix well. Take 1/2 flour and roll pecans and fruit in it. Add rest of flour, baking powder, floured fruit and nuts, lemon extract to mixture. Fold in egg whites (beaten stiff). Leave in refrigerator overnight. Pack in tube pan. Bake 3 hours at 225°.

Lucy Micucci
Dallas

Similar variation by Freda Dawkins
Greenville

"These store-bought cakes don't make the grade. Where are the ones like Mother made?"



TOASTED BUTTER PECAN CAKE

2 cups pecans, chopped
1 1/2 cups butter
3 cups plain flour sifted
2 teaspoons baking powder
1/2 teaspoon salt
2 cups sugar
4 unbeaten eggs
1 cup milk
2 teaspoons vanilla

Toast pecans in 1/4 cup butter until brown. Cream one cup butter with sugar, blend in eggs and beat well. Add other ingredients. Beat well after each addition. Stir in vanilla, 1 1/3 cups pecans. Bake in 3, 9" pans at 350° for 30 minutes.

BUTTER PECAN FROSTING
Cream together:
1/4 cup butter
1 pound box powdered sugar
1 teaspoon vanilla
4 to 6 tablespoons evaporated milk. Stir in remaining pecans; spread between layers and on top.

Geraldine Riddle
Fountain Inn, S. C.

BANANA-NUT-RUM CAKE

1 box banana cake mix (with pudding)
Mix by directions adding 1/2 teaspoon rum flavoring
Cook in 2 rounded 9-inch pans.

ICING:
1 box powdered sugar
1 stick margarine
1/8 teaspoon salt
3 or 4 tablespoons milk
1 1/2 teaspoon rum flavoring

Mix well with electric mixer. Ice cake and decorate

sides with chopped pecans. Top cake with whole pecans and just before serving, add sliced banana. "This cake is pretty and delicious."

Joyce Reynolds
Danville

POUND CAKE

1 cup crisco
2 cups sugar
Beat together for 10 minutes on high speed. Add 4 eggs. Beat 2 minutes, turn speed down. Add 1 1/2 cups fresh whole sweet milk. Add about 2 1/2 cups flour, self-rising (more or less if needed). Add 2 tablespoons butternut flavoring; cook in 10" tube pan for 60 minutes on 300° and then turn to 350° for 15 minutes. Remove from oven and let cook in pan about 10 minutes; then turn cake out.

"I always add about 3 teaspoons baking powder, that makes your cake rise light and fluffy."

C. B. and Mary Ruth Hood
Clifton Plant

POUND CAKE (Variation)

8 ounce cream cheese
3 sticks butter or margarine
3 cups sugar
6 eggs
3 cups cake flour
1 tablespoon or more of butternut flavoring
Cream butter and cheese together. Add 2 tablespoons boiling water and cream. Add sugar and cream together. Add one egg at a time, beating well. Add flour and flavoring. Bake in greased tube pan. Place in cold oven and set at 300° for 1 hour, 35 minutes.
NOTE: Leave all ingredients out for 2 hours before

starting cake. NO LIQUIDS OR MILK.

Naomi Tate

CREAM CHEESE POUND CAKE

3 sticks oleo or butter (not corn oil oleo)
1-8 ounce package cream cheese
3 cups sugar
6 eggs
3 cups flour
1/4 teaspoon salt
1 1/2 teaspoon vanilla
1 tablespoon lemon juice

Cream oleo and cream cheese, add sugar a cup at a time, creaming well. Add an egg at the time creaming well. Fold in flour a cup at the time. Add flavoring and lemon juice. Bake in well greased and floured 10" tube pan. (Set oven 300° - do not preheat) 1 hour, 30 minutes. (Last 30 minutes place pan of water on rack below cake. (1 teaspoon butter flavoring when using oleo.)

Frances Crosby
Fountain Inn, S. C.

BANANA POUND CAKE

Cream together 1 cup shortening and 1 stick oleo, 3 cups sugar. Add 5 eggs one at a time. Mix 3 cups flour, 1 teaspoon baking powder, 1 teaspoon salt. Mash 3 large ripe bananas and add alternately with dry ingredients. Add 3 tablespoons milk, 1 teaspoon vanilla flavoring. Grease and flour 10" tube pan. Pour batter in pan and bake 325° for 1 hour and 30 minutes.

GLAZE:
1/4 cup oleo
1/2 box 4X sugar
1/3 cup cream
1 teaspoon vanilla

Mix and heat until dissolved enough to spread over cake.

Frances Crosby
Fountain Inn, S. C.

POWDERED SUGAR POUND CAKE

3 sticks margarine
1 box 4X sugar (sifted)
6 eggs
2 cups plain flour (sifted)
2 teaspoons vanilla

Have all ingredients at room temperature.

Put 3 sticks margarine in electric mixer and start to beat. Beat on medium speed for at least 3 minutes. Gradually add powdered sugar and continue to beat. At this point turn speed up to the position you normally mix cakes. Beat these ingredients another 3 minutes. Then add eggs one at a time. Don't turn off mixer. Continue beating. After all eggs have been added, beat another 3 minutes. Then gradually add plain flour. Continue to beat another 3 minutes. Add flavoring. "All total, you beat this cake 12 minutes, but you don't turn off mixer between additions so really it amounts to about 15 or 16 minutes beating time."
Pour in well-greased and floured tube pan and bake at 300° for 2 hours. DO NOT OPEN OVEN UNTIL 2 HOURS ARE UP and obey beating instructions. "Turns out perfect every time."

Lila Chattin
Danville

BLACK WALNUT POUND CAKE

3 sticks margarine
6 eggs
1 box confectioners sugar
1 box flour (measure with sugar box)
1 teaspoon lemon flavoring

1 teaspoon vanilla
1 small can black walnuts

Cream margarine and sugar. Add eggs one at a time. Add sifted flour a little at a time. Add lemon and vanilla flavoring. Add chopped walnuts. Bake one hour and 10 minutes at 300°.

GLAZE:
1/4 cup butter
1/4 cup milk
1 cup packed brown sugar
Boil 1 minute and pour over cake while hot.

Virginia L. Robinson
Haynesworth Plant

BLACK WALNUT POUND CAKE

2 sticks margarine
1/2 cup crisco
2 cups sugar
5 eggs
3 1/2 cups flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup milk
1 teaspoon vanilla
1 1/2 teaspoon black walnut flavoring
1/2 pound black walnuts
1/2 pound candied cherries or 1 - 10 ounce bottle of maraschino cherries

Cream margarine, crisco and sugar. Add eggs one at a time. Sift together flour, salt and baking powder. Add alternately with milk. Add flavorings, nuts and cherries. Pour into a greased and floured tube pan. Bake at 325° for 1 1/2 hours.

Pat Moore
Greenville

BROWN SUGAR POUND CAKE

1 box light brown sugar
1 cup white granulated sugar
3 cups plain flour
1 cup sweet milk
3 cups chopped nuts (pecans and English walnuts)
3/4 cup crisco
1 stick margarine
5 large eggs
1 teaspoon vanilla

Cream margarine, crisco, and sugar well. Add well-beaten eggs; then add flour and milk alternately. Add nuts and flavoring. Bake at 325° for approximately 1 1/2 hours.

GLAZE:
1 stick margarine
3/4 cup evaporated milk
1 cup granulated sugar

Let come to a boil. Boil for a few minutes until it gets a little thick. Brush over cool cake.

Pat Moore
Greenville

BROWN SUGAR POUND CAKE (Variation)

1 box brown sugar
1 cup white sugar
1/2 pound butter
1/2 cup crisco
Cream together well, then add:
1 cup milk
1 teaspoon vanilla
5 eggs, beat in one at a time
3 cups plain flour
1 tablespoon baking powder
1 cup chopped nuts
Bake at 350° for 1 1/2 hours

ICING:
1 cup brown sugar
3 tablespoons butter
3 tablespoons crisco

Cook until bubbles then add:
1/3 cup milk and boil 3 minutes. Cool and add 1 1/2 cups confectioners sugar and beat until well mixed.

Barbara Gregory
Danville

BUTTER CREAM POUND CAKE

1/2 pound creamery butter
1/2 cup crisco
5 large eggs
1 stick margarine
3 cups sugar
3 heaping cups flour plus 2 tablespoons
1 cup sweet milk
2 teaspoons vanilla
1 teaspoon baking powder
2 teaspoons butter flavoring

Cream butter, margarine and crisco until creamy. Add sugar and beat until real creamy. Add eggs one at a time beating after each one. Sift flour and baking powder and add to other mixture alternately while adding milk. (Put flavoring in milk and it will mix into batter better)

Grease cake mold and flour it and shake out excess loose flour. Bake 1 hour at 325°, then 1/2 hour at 300°. Cool in pan 3 minutes then remove from mold. Wrap cake in plastic until cool.

BUTTER FROSTING:
1 cup light brown sugar powdered sugar
1 stick margarine
1/2 cup milk
1 teaspoon butter flavoring

Combine brown sugar, margarine and milk and boil for 4 minutes. Remove from heat and cool. Add flavoring and powdered sugar as needed for spreading consistency and beat until smooth and spread.

Viola Thomasson
Danville

BUTTER MILK POUND CAKE

1 cup crisco
1 stick margarine (do not substitute butter)
3 cups sugar
5 eggs
3 cups all-purpose flour
1/2 teaspoon soda
1 cup buttermilk
1 teaspoon vanilla
1 teaspoon lemon

Cream crisco, margarine and sugar. Add eggs, one at a time, add lemon and vanilla. Mix soda in buttermilk and add alternately with flour. Grease and flour tube pan. Bake in 325° for 1 hour and 10 minutes.

Marie Fusco
Danville

COCONUT POUND CAKE

Cream together:
3 cups sugar
2 sticks margarine
2/3 cup Mazola oil
5 eggs (add one at a time)

Sift together:
3 cups cake flour
1 teaspoon baking powder
Add flour alternately with one cup milk; add:
1 teaspoon coconut flavoring
1 can coconut

Bake in tube pan for 1 hour 15 minutes at 350°.

TOPPING:
1 cup sugar
1/2 cup water
1 teaspoon coconut flavoring
Cook until sugar dissolves. Then pour on cake when it comes from the oven.

Frances Allen
Greenville, Alabama

Similar variation by Mrs. Derek Hightower
White, Georgia

COCONUT POUND CAKE (Variation)

3 sticks butter
3 cups sugar
6 eggs
8 ounce carton sour cream
3 cups flour
1/4 teaspoon salt
1/4 teaspoon soda
1 teaspoon vanilla extract
1 cup coconut

Cream butter and sugar. Add eggs one at the time, beating well after each. Sift flour, salt, and soda together and add alternately with sour cream. Add vanilla and cocont. Bake in tube pan 1 hour 45 minutes at 300°.

Mary Louise Merricks
Danville

ORANGE POUND CAKE

5 eggs
3 cups Swans Down flour
3 cups sugar
1 1/2 cups sweet milk
2 sticks creamery butter
2/3 cup crisco
1 tablespoon thick lemon flavoring
1/2 teaspoon salt and flour sifted together about 4 times

Cream butter, crisco and sugar, then add eggs, one at a time, beating well after each. Add flavoring, then add about 1/3 of milk and flour, beating well after each. Then turn on high speed and beat about 3 minutes. Bake in tube pan for 2 hours at 275°.

GLAZE AND ICING:
Grate rind of 1 orange and juice of 2 or 3 oranges. Add 1 1/2 cups powdered sugar, don't heat. While cake is hot, spoon this over cake. Then make 7 minute frosting, adding 1 1/2 cups small marshmallows and blending them until dissolved. Frost top and sides of cake.

Claudia Holland
Fountain Inn, S. C.

PEANUT BUTTER POUND CAKE

2 sticks margarine (soft)
2 cups sugar
1 cup light brown sugar
1/2 cup creamy peanut butter
5 eggs
1 tablespoon vanilla
3 cups plain flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon soda
1 cup milk

Cream margarine, sugar, peanut butter, eggs and vanilla. Sift together flour, baking powder, salt and soda. Add alternately with milk. Bake in tube pan at 325° for 1 1/2 hours.

ICING: Blend:
1 box 10X sugar
1/2 stick margarine, soft
1/3 cup creamy peanut butter
Enough evaporated milk to bring it to spreading consistency. Cool cake before frosting it.

Pat Moore
Greenville

RAISIN POUND CAKE

3 cups sugar
3 cups Red Band Plain Flour
2 sticks margarine
1 cup crisco
5 large eggs
1 tablespoon vanilla flavoring
1 tablespoon lemon flavoring
1 cup Pet Milk (canned evaporated)

Cream margarine and crisco. Add little sugar at a time. Mix well. Add 1 egg at a time. Measure the flour, then sift. Add a little flour and milk at a time. Cut raisins in half and flour with 1 cup of flour (extra) After all the milk and flour have been added and mixed, fold in raisins and pour into well greased and floured tube pan.

"Drop the pan on the table five or six times to get the bubbles out." Put in cold oven. Set at 325° and cook for 1 1/2 hours. Test with a straw to see if it is done. When done, place on top of stove. Let is set for 10 minutes to cool.

Barbara Cason
Fountain Inn, S. C.

SOUR CREAM POUND CAKE

1 cup butter
1/2 cup crisco
3 cups sugar
6 eggs
3 cups plain flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup sour cream
2 teaspoons lemon flavoring
2 teaspoons vanilla flavoring

Cream butter and crisco. Add sugar and cream until light and fluffy. Add eggs one at a time beating well after each egg. Sift flour, salt and baking powder, and add alternately with sour cream. Add vanilla and lemon flavoring mixing well. Pour into a greased and floured 10" tube pan. Start in a cold oven and bake at 300° for 1 hour and 30 minutes.

Addie Wiley
Danville

SWEET POTATO CAKE

3 cups self-rising flour
2 teaspoons vanilla
3/4 cup flaked coconut
2 cups sugar
1 1/2 cups cooking oil
3 eggs
1 small can crushed pineapple
2 cups grated raw sweet potatoes

Combine oil, sugar and beat in eggs. Add flour, vanilla, pineapple and juice, coconut and potatoes. Mix well. Bake in 3 greased and floured cake pans at 350° about 30 minutes. Cool.

ICING:
1 1/4 sticks margarine
1 1/4 cups sugar
4 egg yolks
1 teaspoon vanilla
1 1/4 cups coconut
1 1/4 cups evaporated milk

Place milk, sugar, egg yolks and margarine in top of double boiler. Cook over hot water until thick about 15 minutes, stirring. Remove from heat, add coconut and vanilla. Cool. Frost cake.

Frances Stafford
White, Georgia

To make a fine textured cake, add a few drops of boiling water to butter and sugar when creaming.

To bake a good cake, never guess ---- MEASURE!

The cookie sheets should be cool before placing unbaked dough on them, because heat will cause the shortening to melt and the cookies to spread before they have begun baking.

*"The beauty of a meal shows through,
With special desserts served by you."*

*"The scent that make strong men
As meek as any mouse,
Was the smell of baking cakes
Wafted through the house."*

BANANA SPLIT CAKE

6 bananas
3 sticks margarine
2 cups crushed Graham Crackers
2 eggs
1 small jar Maraschino cherries
1 #2 can crushed pineapple (drained)
1 large carton Cool Whip
2 cups 10X Sugar
1 cup nuts (Pecans)

Melt 1 stick of margarine, mix with graham crackers (add a little granualted sugar) and press into 9x13 pan or baking dish. Slice bananas on top of crust. Beat together - 2 eggs, 2 sticks of margarine and 2 cups 10X sugar for 15 minutes and pour over bananas. Chop cherries on top of mixture, then add pineapple and nuts. Spread Cool Whip over top and garnish with nuts and cherries.

Erma Hagood
Danville

LOVELIGHT CHIFFON YELLOW LAYER CAKE
'The Best All Around Cake'

2 eggs, separated
1 1/2 cups sugar
2 1/4 cups sifted cake flour, such as Softasilk
3 teaspoons baking powder
1 teaspoon salt
1/3 cup wesson oil
1 cup milk
1 1/2 teaspoon vanilla

Heat oven to 350° (moderate). Oil lightly and dust with flour 2 round layer pans 8 by at least 1 1/2 inches deep, or 9x1 1/2 inches, or 1 oblong pan, 13x9½x2 inches, also can be used in tube pan. Beat egg whites until frothy. Gradually beat in 1/2 cup of the sugar. Continue beating until very stiff and glossy. Sift remaining sugar, flour, baking

powder, salt into another bowl. Add wesson oil, half of milk, vanilla. Beat 1 minute, 'medium' on mixer or 150 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add remaining milk, egg yolks. Beat 1 more minute, scraping bowl constantly. Fold in meringue. Pour into prepared pans. Bake layers 30 to 35 minutes; oblong 40 to 45 minutes. Cool. Prepare with any icing.

Frances Crosby
Fountain Inn, S. C.

BETTER THAN SEX (?) CAKE

Mix:
1 box Duncan Hines Yellow Cake Mix (with butter)
1 box vanilla instant pudding
4 eggs
1/2 cup oil
8 ounces Sour Cream

Fold in:
1 square grated unsweetened chocolate
6 ounce package chocolate bits
1/2 cup chopped nuts

Bake in tube pan 325° for 45 to 50 minutes. Test - as it will not be moist if cooked too long.

ICING:
Melt 1/2 cup butter. Stir in 1 cup brown sugar. Boil 2 minutes. Remove from heat and stir in 1/4 cup evaporated milk. Bring to boil stirring constantly. Cool 10 minutes and stir in 1 1/2 to 2 cups sifted confectioners sugar. Stir well-immediately pour over cake.

Betty Chandler
Danville

BETTER THAN SEX CAKE (Variation)

Bake a Duncan Hines yellow cake in 9x13 inch sheet cake pan according to package directions. When it has cooled punch holes in the cake with a straw. Cook 1 large can crushed pineapple and 1 cup sugar to boiling and set aside. When cool, pour the pineapple mixture over the sheet cake. Mix 2 boxes (regular, not family size packages) of vanilla instant pudding according to directions, adding a dash of vanilla flavor if desired. Spread pudding over pineapple on cake and top with Cool-Whip, using 1 medium size carton, or as much as desired. Top with fresh or fresh frozen coconut (do not use canned).

Kay Brown
Mebane, N. C.

BETTER THAN SEX CAKE #2 (Variation)

1 box yellow cake mix
1 small box vanilla instant pudding
3 eggs
1/2 cup water
1/2 cup shortening
1 cup sour cream

Mix well and then add 1 bar German Chocolate, grated, 1 small (6 ounce) bag of chocolate chips and 1/2 cup chopped nuts. Mix well and bake in sheet cake pan for 45 minutes at 350°.

ICING:
1 - 8 ounce package cream cheese, softened
2 tablespoons butter
1 box confectioners sugar
1 teaspoon vanilla
Beat until creamy and spread on cake.

Kay Brown
Mebane, N. C.

AUNT BOOTS' CARAMEL CAKE

1 package Duncan Hines Butter Recipe Golden Cake Mix
1 cup (8 ounce) dairy sour cream
1/2 cup Crisco Oil or Puritan Oil
1/4 cup sugar
1/4 cup water
4 eggs

Preheat oven to 375°. In a large bowl, blend cake mix, sour cream, oil, 1/4 cup sugar, water and eggs. Beat at high speed for 2 minutes. Pour into 3 greased and floured round cake pans. Bake 30-35 minutes at 375°.

AUNT BOOTS' CARAMEL FROSTING

1 stick margarine
1 box brown sugar
1/8 teaspoon salt
1/2 cup milk
1 teaspoon vanilla
1 box powdered sugar

Melt margarine, brown sugar and salt. Stir until sugar dissolves. Add milk, cook about 3 minutes, stirring constantly. Remove from heat and cool. (completely cold) Pour into mixing bowl, add vanilla and powdered sugar, blend in on 'fold' speed of electric mixer. Change to 'blend' speed or 'whip' speed until creamy. If too thick, thin with milk; if too thin, add more powdered sugar.

'Best caramel icing ever - thanks Aunt Boots.'

Deborah Gray
Danville

CHESS CAKE (cheese-coconut)

1 box Duncan Hines cake mix with butter (yellow)
4 eggs
2 sticks margarine
1 - 8 ounce cream cheese
1 pound box Confectionery Sugar
1 package frozen coconut

Layer #1 - cake mix, 2 eggs, 1 stick melted margarine, 1 tablespoon vanilla. Mix the above and put in greased and floured 9x13 pan. Sprinkle coconut over this layer.

Layer #2 - cream cheese, confectionery sugar, 2 eggs, 1 stick melted margarine, 1 teaspoon vanilla. Mix layer 2 and pour over top of coconut layer. Bake at 325°, 1 hour or until set. Cool before cutting.

Lillian G. Coleman
Danville

COCA COLA CAKE

1st step: 2 cups sugar, 2 cups plain flour
2nd step: Mix in sauce pan: 1 cup butter, 1/2 cup Crisco Oil, 2 tablespoons cocoa, 1 cup Coca-Cola. Bring to boil and pour over first mixture.
Add to above;
1/2 cup buttermilk 2 eggs
1 teaspoon soda 1 teaspoon vanilla
3 cups small marshmallows
Mix and bake in 9x13 pan. Bake about 45-55 minutes at 350° or until done. Marshmallows melt until you cannot see them. For layers, bake 40 minutes at 350°.

ICING:
1 stick margarine
3 tablespoons cocoa
6 tablespoons Coca-cola
Mix in saucepan and bring to a boil.
Remove from heat and add:

1 teaspoon vanilla
1 box of powdered sugar
1 cup of nuts, if desired. Mix, beat well, and spread on cake.

Mary S. Hyler
Danville

Mrs. James F. Sutherland
Danville

Similar variation by Shirley Jennings
Danville

COLD OVEN CAKE

1 cup butter
1/2 cup crisco
5 egg yolks
3 cups sugar
3 cups all-purpose flour
1 cup sweet milk
1/2 teaspoon salt
1 teaspoon vanilla

Cream shortening at room temperature. Mix with well beaten egg yolks. Add flour and salt and sift twice. Add milk and flour alternately. Mix well. Beat egg whites until stiff. Fold in and add vanilla. Mix well. Pour in a greased tube pan. Place in cold oven. Set on 300°. Bake 1 hour and one half. "Any filling can be used that appeals to one's family."

Nancy R. Pennix
Mebane, N. C.

COOEY CAKE

1 package Yellow Cake Mix (Use Duncan Hines)
1 stick margarine (melted)
3 eggs
1 package (8 ounce) cream cheese
1 box 10X sugar
1 teaspoon vanilla flavoring

Combine cake mix, melted butter, 1 egg and vanilla flavoring. Mix should be slightly doughy. Press into a greased 9x13 pan. Combine sugar, 2 eggs and cream (softened). Mix until lumps are out. Spread on top of dough mixture. Bake for 30 to 35 minutes. 325° oven until brown, allow to cool two hours.

You can substitute German Chocolate Cake Mix and use the same ingredients except sprinkle coconut on top of the dough before you bake it, also add nuts if you desire.

You can substitue Strawberry Cake Mix and use the same ingredients except put strawberries on top of the dough before you bake it.

Bonnie Compton
Danville

Karen Compton
Danville

DIET CAKE

Cook together until dry: 1 box raisins, 2 cups water
Add:
2/3 cup cooking oil
3 eggs
12 packs sweet 'n' low
2 cups self-rising flour
1 #2 can unsweetened applesauce
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon allspice
Mix and bake in greased and floured tube pan or Bundt pan at 350° for 1 hour.

Nancy R. Pennix
Mebane, N. C.

DO NOTHING CAKE

2 cups plain flour
2 cups sugar
2 eggs - beat
1 teaspoon soda
1 teaspoon vanilla
1/2 teaspoon salt
1 large can crushed pineapple (202 can)
Mix dry ingredients; then stir with spoon. Cook in greased sheet pan. Cook 350°, 25 to 40 minutes.

FROSTING:
1 cup sugar
1 stick margarine
1 small can milk
Cook 5 minutes after coming to a boil.
Then add:
1 cup coconut
1 cup nuts
Pour over cake and spread.

Charmaine Comer
Danville

DUMP CAKE

1 (1 pound 6 ounces) can cherry pie filling
1 (8 1/4 ounce) can crushed pineapple, undrained
1 (18 1/2 ounce) package yellow cake mix
2 sticks margarine melted
1 (3 1/2 ounce) can flaked coconut
1 cup chopped pecans

Spoon cherry pie filling evenly in bottom of 13x9x2" pan. Spread pineapple over cherry pie filling. Sprinkle dry cake mix over pineapple. Pour melted margarine evenly over all. Sprinkle with nuts and coconut. Bake 325° 1 hour.

Louise Roberts
Beattie Plant

EGGLESS, MILKLESS, BUTTERLESS CAKE

3 medium apples, peeled and diced
2 cups raisins
2 cups water
1 cup brown sugar
1 cup white sugar
2 tablespoons lard

Combine in large saucepan and cook 5 minutes. Cool completely.

3 cups flour (self-rising)
1 teaspoon cloves
1 teaspoon nutmeg
1 teaspoon cinnamon

Sift together in large bowl. Add apple-raisin mixture. Blend well. Add: 1 cup pecans. Pour into prepared 10 inch tube pan and bake 1 hour at 350° or until cake tests done.

Carolyn Nealon
Chickamauga, Ga.

FRANKLIN CAKE

1 pound butter
2 cups sugar
4 cups flour
1 teaspoon baking powder
1/4 teaspoon salt
6 eggs - separated
1 pound candied cherries - chopped
1 pound candied pineapple - chopped
1 pound walnuts or pecans - chopped
1 teaspoon vanilla

Cream butter and sugar; add egg yolks and beat well. Blend in 3 cups of flour with baking powder and salt added. Add remaining cup of flour to nuts. Stir nuts

with flour and add to mixture. Add pineapple and cherries to mixture. Add vanilla. Beat egg whites until stiff and fold into mixture. Bake 250° for 3 hours.

Helen Scott
Atlanta

HERMIT CAKE

6 eggs
1 pound butter
1 pound brown sugar
5 cups flour
2 heaping teaspoons baking powder
2 teaspoons cinnamon
1 cup sweet milk
2 teaspoons vanilla
juice of 1 lemon
1 pound dates chopped
1 box raisins
1 cup English walnuts chopped

Cream butter and sugar. Add eggs well beaten. Add baking powder and cinnamon to flour. Add flour and milk and lemon juice and vanilla. Add fruit and nuts. Bake in a large tube pan at 250°, 2 1/2 hours. "This is my favorite Christmas cake. It is better made a week or so before Christmas." "Wrap in cheese cloth soaked in apple juice to keep it moist."

Grace Sours
Danville

Similar variation by Lila Chattin
Danville

HUMMINGBIRD CAKE

3 cups all-purpose flour
2 cups sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 eggs, beaten
1 1/2 cups salad oil
1 1/2 teaspoons vanilla
8 ounces crushed pineapple, undrained
2 cups chopped pecans or walnuts, divided
2 cups chopped bananas

Combine dry ingredients in a large mixing bowl. Add eggs and salad oil, stirring until dry ingredients are moist. Do not beat. Stir in vanilla, pineapple, 1 cup chopped nuts and bananas. Spoon batter into 3 well greased and floured 9-inch cake pans. Bake at 350° for 25 to 30 minutes or until cake tests done. Cool in pans 10 minutes. Remove from pans and cool completely. Frost with cream cheese frosting and sprinkle with remaining nuts.

FROSTING:
8 ounces cream cheese, softened
1/2 cup butter or margarine
1 teaspoon vanilla
1 box powdered sugar

Combine cream cheese, butter and vanilla until smooth. Stir in powdered sugar, beating until light and fluffy. Spread on cake. Sprinkle with 1 cup chopped pecans or walnuts.

Shirley Jennings
Danville

JOHNNY CAKE

1/2 cup cottage cheese
1/2 cup buttermilk
1 egg beaten
1/2 teaspoon soda
1 cup corn meal
1 cup brown sugar
1/2 teaspoon salt

Stir dry ingredients, together in bowl. Add cottage cheese, buttermilk and egg and mix well. Place in well oiled pan or muffin tins. Bake at 450° for 20 minutes. (Serves 8)

Deborah McGhee
Danville

MISSISSIPPI MUD CAKE

2 cups sugar
1 cup margarine
1 1/2 cups plain flour
1/2 cup cocoa
4 eggs
1 teaspoon vanilla
1/3 teaspoon salt
1 can coconut
1 1/2 cups nuts
1 small package miniature marshmallows

Melt butter and blend cocoa with it. Stir in sugar and eggs. Mix well with the remaining ingredients, except marshmallows. Spoon batter into a long, flat greased and floured pan. Sprinkle with marshmallows. Bake at 350° for 25 minutes.

ICING:
1 box 10X sugar
1/3 cup cocoa
1/2 cup milk
1/2 cup margarine
Beat until smooth and spread over cake while warm.

Pat Moore
Greenville

MYSTERY CAKE

1 1/2 cups white sugar
2 cups plain flour
1/4 teaspoon salt
1 can Fruit Cocktail (No. 303 can)
2 eggs, unbeaten
2 teaspoons soda
1/2 cup brown sugar

Pour juice off the fruit cocktail. Add soda to juice. Mix white sugar, salt and flour together, add eggs. Add juice to flour mixture and mix well. Then add the remaining fruit cocktail to the batter. Pour into well greased loaf pan or tube pan. Sprinkle brown sugar on top of the batter. Bake in pre-heated oven 325°, 50 minutes.

TOPPING:
2/3 cup cream (or canned milk)
1 stick butter
1/2 cup white sugar
1 cup coconut

Mix ingredients and simmer 3 minutes. Then pour over cake while it is hot.

Barbara Gregory
Danville

"NO NAME" CAKE

Put in 9x13x2 inch pan; 1 can apple pie filling, 1 can crushed pineapple. Sprinkle over this 1 package spice cake mix, then 1 cup nutmeats, then 1 1/2 sticks oleo sliced very thin. Lay oleo over the cake and bake at 350° oven for 1 hour. Serve with ice cream if you wish.

Reo Miller
Alabama

PINCH CAKE

2 cans (10 each) Hungry Jack Biscuits
1/2 cup sugar
1/2 cup chopped nuts
1/2 teaspoon cinnamon

Cut each biscuit into fourths. Put in plastic bag with sugar, nuts and cinnamon. Shake well. Pour in greased bundt pan. Melt 2/3 cup sugar, 1 stick margarine, 1 teaspoon cinnamon. Pour this over biscuits in pan. Bake at 350° for 40-50 minutes.

Taylor and Dottie Bruce
Norris Plant

POTATO CAKE

2 cups flour
1 cup butter
1/2 cup milk
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon cinnamon
2 teaspoons baking powder
1 cup pecans
2 cups sugar
1 cup mashed potatoes
1/2 cup cocoa
1 tablespoon vanilla
1/2 teaspoon salt
4 eggs

Cream butter and sugar. Sift together dry ingredients and add to butter and sugar alternately with milk. Mix in potatoes, eggs and vanilla. Bake at 350° for 30 to 40 minutes. Age for 3 to 4 days.

Coconut and pecan frosting goes well on this cake.

Carolyn Nealon
Chickamauga, Ga.

RED VELVET CAKE

1 1/2 cups sugar
1 cup Wesson oil
2 eggs
Mix together

2 1/2 cups self rising flour
1 teaspoon baking soda
Sift together

1 cup buttermilk
1 teaspoon vanilla extract
1 teaspoon white vinegar
Stir together

Mix into sugar, oil and eggs alternately, dry ingredients and liquids until smooth. Red liquid food coloring (optional) 350° oven, 25 to 30 minutes. Test for doneness.

CREAM CHEESE FROSTING
1 8 ounce package cream cheese
1 or 2 tablespoons butter or margarine
1 box sifted confectioners sugar
1 teaspoon vanilla
1 cup chopped nuts (optional)

Let cheese and butter stand at room temperature until soft. Mix cheese and butter together with spoon. Add sifted sugar until blended. Then beat with mixer until thick and creamy.

Marie Truilo
New York

Dolores Pallotta
New York

Similar variation by Ramona Moore
Greenville

Claudia Holland
Fountain Inn, S. C.

RED VELVET CAKE (Variation)

1/2 cup crisco
1 1/2 cups sugar
2 eggs
1 ounce red food coloring
2 1/2 cups flour
1 teaspoon salt
1 cup buttermilk
1 tablespoon cocoa
1 teaspoon soda
1 tablespoon vinegar
1 teaspoon vanilla

Cream sugar and crisco, add eggs. Sift dry ingredients together and add alternately with buttermilk. Mix vinegar and soda and sprinkle over batter. Mix well, add vanilla. Bake in 3 pans at 350° for 30 to 35 minutes.

ICING:
Cook 2 tablespoons corn starch and 1 cup water until thick. Cool. Cream 2 sticks margarine. Add 1 cup sugar and beat until fluffy. Add corn starch mixture and beat until creamy. Add 1 teaspoon vanilla, 1 cup coconut and 1 1/2 cup nuts.

Barbara Gregory
Danville

ROCKY MOUNTAIN CAKE

2 cups sugar
1 cup shortening (when using 1 stick butter or margarine use 1/2 cup crisco)
5 eggs
2 cups Swansdown Cake Flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1 tablespoon vanilla

Cream sugar and shortening, separate eggs, add yolks to sugar and shortening mixture. Sift flour, baking powder and salt together. Add flavoring to milk. Add flour and milk alternately to mixture. Beat egg whites until they froth but not too stiff. Fold in egg whites last. Bake in 4, 9 inch layers.

Chop fine or grind in food chopper:
8 ounces dates, 6 ounces figs, 1 1/2 cups nuts, mixed nuts or pecans, 1 cup golden raisins, 1/2 cup currants (optional)

ICING:
2 coconuts
3 cups sugar
1 cup 'water' out of fresh coconut (coconut milk)
3/4 stick butter or margarine
1 tablespoon light corn syrup
12 to 15 large marshmallows

Boil this until it drops lazily from spoon (not too thick). Beat one or two egg whites stiff and beat hot icing into egg whites. Add 3/4 tablespoon vanilla and few drops lemon flavoring (about 1/4 teaspoon).

When icing has boiled enough to dissolve sugar and marshmallows, put some of the hot icing into the cut up fruits and nuts, to soften to a good spreading consistency. (You may use a little hot water along with the icing to help soften the fruits.) Grate two coconuts.

STACKING THE CAKE:
Spread icing on layer, then add a thick layer of the fruits and nuts. Sprinkle well with grated coconut, add more icing over this, then add another layer. Repeat for 3 layers. Put on 4th layer and ice entire cake well. Put coconut on sides and top. Decorate outside of cake with almonds and raisins.

Vicky Barker
Danville

RUM CAKE

1 cup chopped nuts (pecans)
1 package Duncan Hines yellow cake mix (Deluxe II)
1 package vanilla instant pudding
1/2 cup water
1/2 cup light rum
1/2 cup wesson oil
4 eggs (room temperature)

Grease one large bundt pan. Sprinkle chopped pecans in botton. Mix rest of ingredients by hand until just barely mixed and then with electric mixer for two minutes. Bake at 325° for 50 to 60 minutes. Remove cake from oven and while still hot, pour on hot rum glaze. Leave in pan for 30 minutes before removing onto plate.

HOT RUM GLAZE
1 cup sugar
1 stick margarine
1/4 cup water
1/4 cup light rum

Boil sugar, margarine and water mixture for 3 minutes. Cool a minute (so rum will not evaporate) and then add rum. Pour over hot cake

Mrs. James F. Sutherland
Danville

Similar variation by Pamela Sloan
Greenville

SEVEN-UP CAKE

1 box lemon supreme cake mix
1 box lemon pudding mix
3/4 cup wesson oil
1/4 teaspoon salt
4 eggs
1-10 ounce bottle Seven-Up

Pour cake mix, pudding mix, oil, eggs 1/4 of the Seven-up and salt into large mixing bowl. Mix slowly and thoroughly until mixture is well moistened. Add remaining Seven-up slowly; beat at medium speed for 4 minutes. Pour into four well greased and floured 9-inch pans. Bake for 20 minutes at 325°. Remove from oven; cool and stack with filling.

SEVEN-UP CAKE FILLING
3 egg yolks
1 stick oleo
1 - 15 ounce can crushed pineapple
1 tablespoon cornstarch
1 1/2 cups sugar
1 - 3 1/2 ounce can coconut

Beat egg yolks in saucepan; add remaining ingredients except coconut. Cook mixture until thick, add coconut, spread on cooled layers and top of cake.

Virgil B. Simpson
Woodside

STIR-CRAZY CAKE

2 1/2 cups all-purpose flour
1 1/2 cups sugar
1/2 cup cocoa
2 teaspoons soda
1/2 teaspoon salt
2/3 cup cooking oil
2 tablespoons vinegar
1 tablespoon vanilla
2 cups cold strong coffee
1/4 cup sugar
1/2 teaspoon cinnamon

Put flour, 1 1/2 cups sugar, cocoa, soda and salt into an ungreased 13x9x2 inch pan. Stir with fork to mix, form 3 wells in flour mixture. Pour oil into one well, vinegar into one, and vanilla into one. Pour cold coffee over all ingredients and stir with fork until well mixed. Do not beat. Combine remaining sugar and cinnamon. Sprinkle over batter. Bake in 350° oven

for 35-40 minutes. "And if I do say so myself, its pretty good chewin."

Deborah R. McGhee
Danville

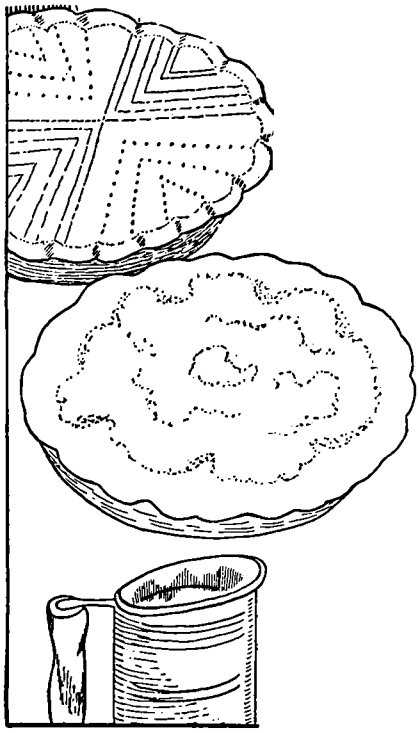
VANILLA WAFER CAKE

2 sticks butter
2 cups sugar
6 eggs
1 box vanilla wafers (crushed)
1/2 cup milk
1 cup pecans
7 ounces coconut

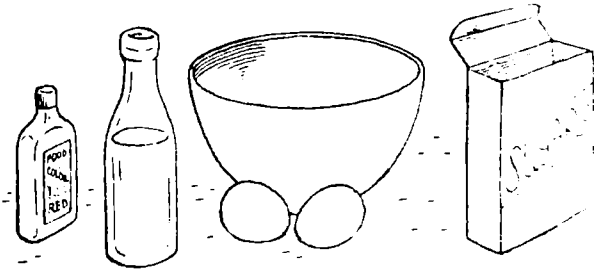
Mix butter and sugar until creamy. Then add 1 egg at a time and beat well. Crush vanilla wafers and add a little wafers and a little milk until you use all of them; then add remaining ingredients. Cook on 325° for 1 hour and 35 minutes in a well greased and floured tube pan.

Shirley Dunevant
Danville

Similar variation by Mrs. Derek Hightower
White, Georgia



Pies



APPLE CRUMB PIE

1 pie shell (unbaked)
4 large tart apples
1 cup sugar
1 teaspoon cinnamon
1/3 cup butter
3/4 cup flour

Peel apples. Cut in slices, arranging in 9' pie shell. Sprinkle apples with 1/2 cup sugar mixed with cinnamon. Mix the remaining 1/2 cup sugar with flour. Cut in butter until crumbly. Sprinkle over apples. Bake in hot oven 450° for 10 minutes. Then reduce heat to 350° for about 40 minutes or until apples are tender.

Ramona Moore
Greenville

STEVE'S SWEET APPLE PIE

1 cup all-purpose flour
1/2 cup firmly packed light brown sugar
1/2 teaspoon ground ginger
1/2 cup butter
1/2 cup chopped walnuts
3 tablespoons cornstarch
1/8 teaspoon salt
2 tablespoons butter, melted
1/4 cup honey
1/2 teaspoon grated lemon rind
1 teaspoon lemon juice
4 1/2 cups pared sliced apples
1 unbaked 9-inch pastry shell

In a small bowl, stir together the flour, sugar and ginger; with a pastry cutter or 2 knives cut in the 1/2 cup butter until coarse crumbs form; stir in the walnuts. Reserve to use as a topping.

In a large bowl, stir together the cornstarch and

salt. Stir in until smooth the 2 tablespoons melted butter and the honey; stir in the lemon rind and lemon juice. Add the apple slices and toss until well coated. Spoon into the pastry shell. Sprinkle the reserved topping over the apples. Bake on the rack below the center of a preheated 400° oven for 15 minutes; reduce heat to 350° and bake until apples are tender and crust is browned - about 30 minutes. Cool on a rack.

Miriam Getz
Greenville

APPLESAUCE PIE

1 1/2 cups sugar
2 tablespoons cornstarch
1 stick butter melted
16 ounce can applesauce
2 teaspoons lemon flavoring.

Mix all ingredients well. Pour into 2 frozen pie shells. Cook 350° for 30 minutes.

Helen Bray
Danville

"GRATE" APPLE PIE

2 cups grated apples
1 cup sugar
1 egg beaten
1/2 stick margarine
2 tablespoons flour
1 teaspoon vanilla
Dash of cinnamon

Mix soft margarine, sugar and egg. Beat well. Add flour. Beat and add flavoring. Add grated apples. Pour into unbaked pie shell and bake at 350° for 30-45 minutes. Freezes well.

Frances Lewis
Danville

BANANA CREAM PIE

Bake 1 - 8 inch pie crust from scratch

2 cups milk
2/3 cup sugar
1/4 cup sifted flour
1/4 teaspoon salt
3 eggs, separated
2 tablespoons butter
2 teaspoons vanilla extract
2 bananas
egg white meringue

Scald 1 1/2 cups milk; cool to lukewarm. In a heavy saucepan, mix together sugar, flour, and salt; add remaining cold milk, stirring well. Gradually add scalded milk; stirring constantly. Bring mixture to a boil; reduce heat and cook about 3 minutes, stirring constantly. Stir about 3 tablespoons of hot mixture into slightly beaten egg yolks (reserve egg whites for meringue). Immediately blend egg yolk mixture into hot mixture; cook an additional 2 to 3 minutes, stirring constantly. Remove from heat; stir in butter and vanilla extract until well-blended. Cover filling and set aside to cool slightly; stir occasionally. Prepare meringue. Spoon about 1/3 of filling in baked pie crust. Slice 2 bananas and distribute over filling. Spoon remaining filling over sliced bananas. Spread meringue over, bake at 400° for 10 to 15 minutes or until browned. Cool. Keep refrigerated.

Mrs. Lester A. Hudson, Jr.
Danville

BLUEBERRY-BANANA PIE

2 pie shells baked and cooled (bake according to package directions)
2 envelopes Dream Whip mixed by package directions
1 8 ounce package cream cheese - softened
1 cup sugar
2 large bananas
1 can blueberry pie filling

Slice bananas into pie shells. Cream together cream cheese and sugar and fold into prepared Dream Whip. Spread over bananas and chill. Pour pie filling over and chill again before serving.

Janice Snook
Burlington

Similar varation: One large Cool Whip can be substituted for Dream Whip.

Jean Cooper
Greenville

CHERRY OR BLUEBERRY PIE

1 baked pie shell
1 can sweetened condensed milk
1/3 cup lemon juice
1/4 pint whipping cream
1 teaspoon vanilla extract
1 teaspoon almond extract
1 can blueberry or cherry pie filling

Whip cream and remaining ingredients. Top with pie filling. Chill.

Bess Collins
Dallas

CHESS PIE

3 eggs
1 1/2 cups sugar
1/2 cup butter or margarine, melted
1 tablespoon yellow cornmeal
1 teaspoon vanilla
1 teaspoon vinegar
dash nutmeg
1 8-inch unbaked piecrust

Preheat oven to 350°. Beat eggs slightly, stir in remaining ingredients until well blended. Pour into crust and bake about 50 minutes or until knife inserted in center comes out clean.

Helen Herndon
Danville

FROZEN CAFE' PIE

1 box chocolate wafers
1/2 cup melted butter
2 squares unsweetened chocolate
1/2 cup granualted sugar
2/3 cup evaporated milk
1 tablespoon butter
1 quart coffee ice cream
whipped cream
chopped nuts

Roll chocolate wafers until fine. Blend with melted butter and line 9" pie plate. In double boiler, melt chocolate and blend sugar, evaporated milk and butter. Stir to smooth sauce. Cool. Let coffee ice cream stand at room temperature until softened. Spoon ice cream into crust. Top with cooled chocolate sauce. Wrap securely. Freeze until firm. Remove from freezer and cut into slices. Serve topped with whipped cream and chopped nuts. Serves 6 to 8.

Mrs. Curtis Wyatt
New York

FUDGY PIE

3 tablespoons cocoa
1 cup sugar
1 stick butter
2 eggs
1/4 cup flour
1 teaspoon vanilla
1 cup chopped nuts (optional)

Melt margarine. Add cocoa. Add remaining ingredients. Blend together. Pour into pie shell. Bake at 350° for 30-35 minutes.

Sally Karr
Danville

CHOCOLATE CHESS PIE

2 eggs
3 tablespoons cocoa
1/4 cup milk
1 teaspoon vanilla
1/4 cup butter
1 1/4 cups sugar

Mix cocoa and sugar together. Add melted butter and blend. Add eggs and beat well. Add milk and vanilla and beat well. Pour in unbaked pie shell and bake 40 minutes at 325°.

Eva Hunt
Danville

Betty Chandler
Danville

CHOCOLATE CHESS PIE (Variation)

1 cup brown sugar
1 cup granulated sugar
2 tablespoons flour
3 tablespoons cocoa
2 tablespoons butter
2 eggs
3/4 cup milk
1 teaspoon vanilla

Mix together and pour into unbaked pie shell. Bake at 350°.

Nancy R. Pennik
Mebane, N. C.

CHOCOLATE BUTTERSCOTCH PIE

1 cup brown sugar
1/2 cup flour
2 cups milk, scalded
2 ounces chocolate, melted
1 tablespoon water
1/8 teaspoon salt
2 egg yolks, slightly beaten
1 tablespoon butter
1/2 teaspoon vanilla
1 baked pastry shell

Blend sugar and flour and enough milk for a thin mixture. Combine with remaining milk. Add chocolate and stir until thickened. Cook in top of double boiler 5 minutes. Stir water and salt into egg yolks. Add a little of cooked mixture to yolks. Then add yolks mixture to cooked mixture. Add butter and cook 1 minute. Cool. Add vanilla. Top with brown sugar meringue.

Mildred Barker
Danville

CHOCOLATE FRENCH SILK PIE

1/2 cup butter
2 squares melted chocolate
2 eggs
3/4 cup of sugar
1 teaspoon vanilla
1 baked pie shell

Cream butter and sugar together until fluffy. Add vanilla and melted chocolate. Add egg, one at a time. Beat for five minutes after each egg. Pour

into baked pie shell and chill in the refrigerator for 4 to 6 hours.

Vicki Mellott
Arlington

CHOCOLATE PIE (variation)

Melt together:
1 1/2 squares unsweetened chocolate
1/2 stick butter
Mix 1 heaping cup sugar
pinch of salt
2 eggs
1 teaspoon vanilla
Mix all ingredients together and beat, beat, beat.
Add 1/2 cup milk
Pour in unbaked pie shell, bake 30 minutes at 350° turn off oven, let stay in oven 10 minutes longer.
(Makes one pie)

Bonnie Bray
Danville

CHOCOLATE PIE (Variation)

2 unbaked pie shells
4 eggs
1 1/2 cups sugar
1/4 cup flour
1/2 stick butter
1 - 6 ounce can evaporated milk
1 large can chocolate syrup (16 ounce)
1 can Eagle Brand milk
1 teaspoon vanilla

Mix all together with mixer. Pour into 2 unbaked pie shells. Cook at 350° about 50-60 minutes. "Good to freeze."

Gracie Sours
Danville

CHOCOLATE PIE (Variation)

3 egg yolks
1/3 stick melted margarine
1 cup milk
1 cup sugar
1 teaspoon vanilla
1/4 cup cocoa
2 tablespoons flour
1 unbaked pie shell

Mix together. Bake at 400° 20 minutes or until done.

MERINGUE:
3 egg whites
1/2 teaspoon vanilla
1/4 teaspoon cream of tarter
2 teaspoons sugar to each egg white.

Bake at 375° until brown.

Mrs. Willie D. Cassada
Danville

Similar variation by Thelma Shelton
Danville

Evelyn Crittendon
Danville

FAST CHOCOLATE PIE (Variation)

Cream:
2 eggs
1 1/2 cups sugar (Mix this with cocoa)
3 tablesppons cocoa
3/4 cup or small can evaporated milk
2 tablespoons sifted self-rising flour
1 teaspoon vanilla
Mix together. Pour in unbaked pie shell. Cook at 350° for 10 minutes and 325° for 35 minutes.

Katherine Gillespie
Danville

OLD FASHIONED COCONUT PIE

1 cup coconut
1 cup milk
1 tablespoon flour
3 eggs beaten
1 cup sugar
pinch salt
1/2 stick butter (browned)
Mix ingredients in order listed. Pour into uncooked pie shell. Dust nutmeg over top. Bake 350° until set about 30 minutes.

Geraldine Riddle
Fountain Inn, S. C.

COCONUT CHESS PIE

4 eggs
2 cups sugar
1 tablespoon flour
1 tablespoon corn meal
1 stick margarine (melted)
1 teaspoon vanilla
1 3/4 cup sweet milk (or one large can evaporated milk)
1 1/2 cup flaked coconut

Beat eggs until light. Add 2 cups sugar and beat until smooth with 1 tablespoon flour and 1 tablespoon corn meal. Add melted margarine, vanilla and milk. Blend thoroughly, then add 1 1/2 cups flaked coconut. Cook at 300° - 325° 1 hour or until golden brown on top. Makes 2 pies.

Lila Chattin
Danville

COCONUT PIE

3 eggs
1 1/2 cups sugar
2 tablespoons cornstarch
1 teaspoon vanilla
2 cups milk
pinch salt
1 cup coconut
1/2 stick margarine, melted

Beat eggs, add sugar, cornstarch, salt, milk and vanilla Then add melted margarine and coconut. Bake in unbaked pie crust until done, about 30 to 45 minutes at 350°.

Mary Louise Merricks
Danville

Similar variation by Barbara Yoder
Danville

FRENCH COCONUT PIE (Variation)

3 eggs
1 1/4 cup sugar
1/4 cup butter (soft)
1 tablespoon lemon juice
1 teaspoon vanilla
1 small can coconut

Beat eggs with fork and stir in sugar, butter, juice, vanilla and coconut. Pour filling into pie shell. Bake at 350° for 45 minutes.

Mrs. Derek Hightower
White, Georgia

COCONUT PIE (with meringue)

1 cup sugar
1/3 cup flour
4 egg yokes
2 cups milk (or 3/4 cup cream and 3/4 cup water)

1/2 stick of butter or oleo
1 teaspoon vanilla

Mix in top of double boiler. Cook over water until thick; add 1 can of coconut. Pour in a baked pie shell.

MERINGUE:
Beat 4 egg whites until stiff; add 1/4 teaspoon cream of tarter, 6 tablespoons sugar, one at the time, beating well after each. Add vanilla. Pour on pie and bake until brown in 350° oven.

Lucy Griggers
Greenville, Alabama

MARTHA WASHINGTON DAMSON PIE

1 cup sugar
1/2 cup butter
2 tablespoons flour
1/4 cup milk
3 egg yolks
1 teaspoon vanilla
1 cup damson preserves

Beat egg yolks. Add sugar and flour, then mix in butter, milk, and flavoring. Spread preserves on unbaked crust. Pour on custard mixture. Bake at 350° for 45 minutes. When done cover with meringue and brown.

Mary Louise Merricks
Danville

EGG CUSTARD PIE

1 cup sugar
3 eggs
1 tablespoon self-rising flour
1/2 stick margarine (melted)
1 cup milk (dairy)
1 teaspoon vanilla flavoring
Beat eggs, sugar and flour together until smooth. Add

milk, melted butter and vanilla flavoring. Pour in unbaked pie shell; frozen Pet Ritz shell is good. Bake 30 minutes at 350° or until set and brown.

Valeire Adkins
Danville

Similar variation by Beulah Yoder
Danville

EGG CUSTARD (Handed down from generations)

3 eggs
3/4 cup sugar
2 cups sweet milk - scalded
2 tablespoons butter
1/4 teaspoon salt
1 teaspoon vanilla

Beat eggs a few minutes. Add sugar, milk, salt, butter and vanilla. Mix well. Pour into an unbaked crust and sprinkle with nutmeg. Bake at 425 for 10 minutes on lower shelf. Then turn oven to 325° and bake for 25 more minutes.

Louise Lipford Dix
Danville

Similar variation omits butter and used 1/2 teaspoon nutmeg.

Louise Roberts
Beattie Plant

EGG CUSTARD PIE (variation)

Makes its own crust.
4 eggs (beaten)
1/2 cup flour (sifted) plain
1 1/2 cups sugar
1 teaspoon nutmeg
2 cups milk
1 stick butter or margarine (melted)

Mix all ingredients together until blended. Pour into 9 or 10 inch round pyrex dish. Cook at 350° for 30-35 minutes. (can use coconut in this also)

Charlotte Wells
Danville

Similar variations by Joyce Whitmire
Danville

Katherine Gillespie
Liberty Plant #1

Frances Lewis
Danville

LEMON MERINGUE PIE

Bake: 1 - 9 inch pie crust from scratch

FILLING:
1 1/4 cups sugar
1/4 cup flour
2 tablespoons cornstarch
1/8 teaspoon salt
2 cups boiling water
3 eggs, separated
2 tablespoons freshly grated lemon rind
1/3 cup freshly squeezed lemon juice
1 tablespoon butter
egg white meringue

In the top of a double boiler, combine sugar, flour, cornstarch, and salt. Gradually add the boiling water, stirring constantly. Cook over boiling water about 10 minutes, or until mixture thickens. Beat egg yolks slightly. (Reserve the egg whites for meringue), add grated lemon rind, lemon juice and butter. Stir small amount of hot sugar mixture into egg yolk mixture and then quickly add egg mixture to mixture in top of double boiler. Cook an additional 5 minutes, over boiling water, stirring constantly. Cool slightly; pour into baked pie crust. Prepare egg white meringue;

spread over filling, sealing to edge of crust. Bake at 400° for 10 to 15 minutes or until lightly browned.

Mrs. Lester A. Hudson, Jr.
Danville

BEST-EVER LEMON PIE

1 deep baked pie shell (9")
1 1/4 cup sugar
6 tablespoons cornstarch
2 cups water
1/3 cup lemon juice
3 eggs separated
3 tablespoons butter
1 1/2 teapoon lemon extract
2 teaspoons vinegar

Mix sugar, cornstarch together in double boiler. Add the two cups of water. Combine egg yolks with juice and beat. Add to rest of mixture. Cook until thick over boiling water for 25 minutes. This does away with starch taste. Now add lemon extract, butter and vinegar and stir thoroughly. Pour into pie shell and let cool. Cover with meringue and brown in oven.

NEVER-FAIL MERINGUE

1 tablespoon cornstarch
2 tablespoons cold water
1/2 cup boiling water
3 egg whites
6 tablespoons sugar
1 teaspoon vanilla
pinch salt

Blend cornstarch and cold water in saucepan. Add boiling water and cook, stirring until clear and thickened. Let stand until COMPLETELY COLD. With electric beater at high speed, beat egg whites until foamy. Gradually add sugar and beat until STIFF, but not dry. Turn mixer to low speed, add salt and vanilla. Gradually beat in cold cornstarch mixture. Turn mixer again to high speed and beat well. *Spread meringue over cooled pie filling. Bake at 350°

for about 10 minutes. This meringue cuts beautifully and never gets sticky. ENJOY! (* Spread to crust to prevent shrinkage) This makes a beautiful pie and is really delicious.

Shirley Van de Visser
Danville

LEMON CHESS PIE

1/4 cup butter
1 1/2 cups sugar
3 eggs
1 teaspoon flour
1 teaspoon cornmeal
1/4 cup lemon juice (2 lemons)
2 tablespoons grated rind

Grate lemon rind and add to lemon juice. Melt butter, add sugar; blend. Add eggs and beat well. Add lemon juice and rind and beat well. Add cornmeal and flour and mix. Pour into unbaked shell and bake 40 minutes at 350°.

Eva Hunt
Danville

LEMON CHESS PIE (Variation)

3 eggs
1 1/3 cups sugar
1 stick melted butter
1 tablespoon vinegar
3 teaspoons lemon extract
dash salt

Combine ingredients and pour into unbaked pie shell. Cook at 350° for 30-35 minutes. Makes one pie.

Pat Bass
Danville

Beulah Yoder
Danville

LEMONADE PIE

1 can Borden's Condensed Milk
1 small can lemonade frozen mix
1 large container Cool Whip
2 graham cracker crusts
1 can cherries or blueberries

In a bowl, mix lemonade and condensed milk thoroughly. Fold in Cool Whip. Fill pie crust and put fruit on top.

Kay Brown
Mebane, N. C.

FROZEN LEMON PIE (Variation)

2 graham cracker pie shells
1 large Cool Whip
Juice of 3 lemons
1 small can frozen lemonade
1 can condensed milk

Put cool whip in mixing bowl and blend in milk. Add lemon juice and lemonade. Blend well. Makes 2 pies.

Mildred Barker
Danville

ICE BOX LEMON PIE

3 eggs - separated
Juice of 3 lemons (or 1/2 cup bottled lemon juice)
1 can Eagle Brand Milk
Graham cracker pie crust

Mix together - egg yolks, lemon juice, milk. Pour into pie crust. Put in refrigerator until served. Use egg whites for meringue if desired.

Nancye Gery
Danville

LIME PIE SUPREME

1 10 inch baked pastry shell
1 envelope unflavored
gelatin
1/2 cup sugar
1/4 teaspoon salt
4 egg yolks
1/2 cup lime juice
1/4 cup water
1 teaspoon grated lime peel
3 drops green food coloring
4 egg whites
1/2 cup sugar
1 cup heavy whipped cream

Mix gelatin, 1/2 cup sugar and salt in saucepan. Beat together egg yolks, lime juice and water, stir into gelatin mixture. Cook and stir over medium heat just until mixture comes to boiling. Remove from heat, stir in grated peel. Add food coloring to tint pale green. Chill, string occasionally, until the mixture mounds slightly when dropped from a spoon. Beat egg whites until soft peaks form, gradually add 1/2 cup sugar, beating to stiff peaks. Fold gelatin mixture into egg whites. Chill until firm. Spread with whipped cream, decorate with grated lime peel and grated nuts.

Gaylene Moore
Danville

MOUNTAIN PIE

Melt 1 stick of oleo in large baking dish. Mix the following ingredients and pour over melted butter:

1 cup flour
1 cup sugar
1/4 teaspoon salt
3/4 cup milk
1 teaspoon vanilla

Then open medium size can sliced peaches and pour over the above. Bake at 325° until brown and knife

comes clean when inserted into pie. "Can mix pineapple and peaches or strawberries or cherries."

Thelma Shelton
Danville

FRESH PEACH PIE

Brown two 9" pie shells - set aside. Cream one 8 ounce cream cheese with 1/2 cup sugar. Spread on crust. Layer peaches on top (about four peaches sliced thin).
Mix:
1 cup sugar 1 cup water
3 tablespoons cornstarch
Cook until thickened. While hot, add 4 tablespoons peach jello. Cool. Pour jello glaze over peaches and let it set up - top with Cool Whip.
(Recipe can also be made with bananas or strawberries.)

Becky Strange
Greenville

MINIATURE PECAN TARTS

3 ounces cream cheese softened
1/2 cup butter, softened
1 cup flour
1 egg
3/4 cup brown sugar
1 tablespoon butter
1 teaspoon vanilla
dash salt
2/3 cup coarsely chopped pecans
candied cherries

Stir together cream cheese, 1/2 cup butter and flour until smooth; shape into 24 balls. Place in ungreased miniature muffin cups. Press dough into bottom and around sides of cups to form small shells. Stir to-

gether egg, sugar, 1 tablespoon butter, vanilla and salt, stir in pecans. Spoon into cookie shells. Bake for 25 to 30 minutes or until filling is just set at 325°. Cool slightly, remove from pan. Garnish with piece of candied cherry.

Shirley Jennings
Danville

PUMPKIN PECAN PIE

Combine 4 slightly beaten eggs, 2 cups canned or mashed cooked pumpkin, 1 cup sugar, 1/2 cup dark corn syrup, 1 teaspoon vanilla, 1/2 teaspoon cinnamon, 1/4 teaspoon salt. Pour into unbaked pie shell. Top with 1 cup chopped pecans. Bake at 350° for 40 minutes or until set.

Helen Bray
Danville

PINEAPPLE PECAN PIE

2 eggs well beaten
1/2 cup butter melted
4 tablespoons flour
1/2 cup pecans
1 small can crushed pineapple
1 cup sugar

Mix - don't beat - cook at 350°.

Helen M. Haskins
Danville

POOR MAN'S PECAN PIE

1 cup cooked pinto beans
3 eggs
2 teaspoons flour
1 cup sugar
1/2 cup melted butter or margarine
1 teaspoon vanilla

1 unbaked 9-inch pie shell
1/2 cup pecan pieces

In blender, place first 6 ingredients, blend well. Pour into unbaked pie shell, sprinkle top with pecan pieces. Place pie on cookie sheet, bake for 8 to 10 minutes at 400°. Reduce heat to 325° and cook until firm, about 25 minutes. Substitute artificial sweetner for a nutritious low-calorie dessert for dieters.

Shirley Jennings
Danville

COCONUT-PECAN PIE

1 cup sugar
2 tablespoons flour
1/2 stick margarine
2 tablespoons jelly (apple or grape)
3 tablespoons water
1 egg
1 cup pecans
1 cup coconut

Mix all ingredients and pour into an unbaked pie shell. Bake at 375° until golden brown.

Pat Moore
Greenville

COLONIAL INNKEEPER'S PECAN PIE

1 unbaked pie shell
3 eggs
1/2 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla
1 cup dark corn syrup
1/4 cup melted butter
1 cup whole pecan halves

Beat eggs, add sugar, salt and vanilla and beat lightly Add syrup and butter. Place pecans in bottom of un-

baked pie shell and pour filling over. Bake at 350° for 50-60 minutes.

Similar variations: Substitute white corn syrup or use two tablespoons flour and one less egg.

Rosa Lee Palmer
Danville

Opal Killough
Greenville, Alabama

Lila Chattin
Danville

Jean Philpott

CARAMEL PECAN PIE

1/2 cup white sugar
1/2 cup brown sugar
1 tablespoon flour
1/3 cup melted butter
1/3 cup milk
1 egg
1 cup pecans

Mix ingredients and pour in unbaked pie shell. Bake at 300° until firm. (approximately 1 hour)

Betty Gilstrap
Norris Plant

PERFECT PECAN PIE

1 box light brown sugar
1/4 cup milk
1/4 pound margarine (1 stick melted)
1 tablespoon flour
4 eggs, beaten
1 teaspoon vanilla flavoring
1/2 cup pecans
dash of salt

Mix well and bake in unbaked pie shell 35 minutes in 350° oven.

Mrs. Joyce Reynolds
Danville

SOUTHERN PECAN PIE

4 eggs
1 cup white sugar
1/4 teaspoon salt
1 cup liquid brown sugar
1 1/2 teaspoon flour
1 teaspoon vanilla extract
2 cups pecan halves
1/4 cup margarine, melted
2 unbaked pie shells

Beat eggs well. Beat in sugar, salt, liquid brown sugar, flour and vanilla. Stir in pecans and melted margarine. Mix well. Pour into unbaked pie shells. Bake 45 minutes at 350° until filling is set in center when pie is shaken. Cool on wire rack. Chill slightly before serving.

This recipe will fill 2 shallow pie shells. Not as sweet as most pecan pies but very good.

Freda Dawkins
Greenville

SOUTHERN PECAN PIE (Variation)

3 large eggs
1 cup light brown sugar
3/4 cup dark corn syrup
3 tablespoons margarine (melted)
1 teaspoon vanilla
1/4 teaspoon salt
1 cup pecans
1 frozen 9" pie shell

Beat eggs, add other ingredients, except pecans, stir until smooth. Then stir in pecans and pour into pie shell. Bake 400° F for 10 minutes. Reduce heat to 325° and bake about 35 minutes longer until center is firm.

Similar variations: Spread pecans on pie shell then add filling or use light corn syrup.

Lorraine Hutcherson
Danville

Willie D. Cassada
Danville

Mrs. Lillian Clark
Danville

Lucy Rolling
Wetumpka

PECAN PIE (Variation)

2 cups brown sugar mixed with 2 tablespoons flour
3/4 stick margarine
2/3 cup milk
2 eggs
1/2 cup dark syrup
1 1/2 cup pecans
dash of salt

Beat eggs, add milk, add sugar with flour, add melted margarine. Place in unbaked pastry shell and bake at 325° for 40 minutes.

Pearl Swayngham
Woodside

PECAN PIES

3 egg whites
3/4 cup sugar
1 cup chopped pecans
20 broken Ritz crackers
1 teaspoon vanilla flavoring

Whip egg whites, add sugar and vanilla. Fold in crackers and pecans. Bake at 325° for 25 minutes. Let cool and cover with Cool Whip. Better if left overnight.

Brenda Loftis
Woodside - Easley Plant

PECAN PIE (Variation)

3 eggs
1 1/4 cups sugar
1/3 cup Pet evaporated milk
1/3 cup dark Karo syrup
1/4 cup melted butter
1/8 teaspoon salt
1 1/2 cup pecans
1 unbaked deep-dish Pet-Ritz pie shell

Preheat oven to 375°. In large mixing bowl, beat eggs well. Add the next six ingredients and blend thoroughly. Fold in pecans. Place pie crust shell on cookie sheet. Pour mixture into pie shell. Bake 40-45 minutes or until firm. Serves 6.

Carrie Wilson
Chickamauga, Georgia

PECAN PIE (variation)

2 unbaked pie shells
4 eggs well beaten
1/2 teaspoon salt
1 box light brown sugar
1 stick margarine (melted)
2 tablespoons cornmeal
2 tablespoons water
1 tablespoons vanilla
2 cups pecans chopped fine

Mix all ingredients well. Pour into two 9 inch pie shells (unbaked). Bake 15 minutes at 350°, reduce heat to 300° and cook until done (about 40 minutes).

Geraldine Riddle
Fountain Inn, S. C.

Barbara Coker
Fountain Inn, S. C.

PECAN PIE (Variation)

2 unbaked pie shells
2 1/2 sticks margarine (melted)
1 box brown sugar (dark)
5 eggs
3 teaspoons vanilla flavoring
3 teaspoons vinegar
1 cup pecans

Mix all ingredients together. Bake 350° 30-35 minutes in two 9 inch unbaked pie shells.

Deborah Gray
Danville

PECAN PIE (Variation) (Makes 2 pies)

3 eggs
1/2 stick margarine melted
2 teaspoons vanilla
1 1/2 cup milk
1 1/2 cup light brown sugar
1 1/2 cup white sugar
4 tablespoons flour
1 pinch salt
1 cup pecans
2 frozen unbaked pie shells

Mix all together. Pour in 9" pie shells, frozen. Bake 400° F. 20 minutes or until golden brown. Turn

heat down to 350° F. and bake 10 minutes longer or until set.

Ruth Motley
Danville

FRENCH PINEAPPLE

1 cup vanilla wafers
1/2 cup butter or margarine
1 tablespoon granulated sugar
1 cup pecan pieces
1 cup crushed pineapple, drained
1 cup Cool Whip
3 cups powdered sugar
4 eggs
1 small bottle maraschino cherries

Line 9x13 baking dish with wafers. Cream margarine and powdered sugar. Add eggs (one at a time) Beat well. Pour over wafers. Add the one tablespoon sugar to pineapple-cherries and nuts. Pour over egg mixture. Chill 12 to 24 hours. Spread Cool Whip over mixture and chill another 2 hours before serving.

Dorothy Kirks
Danville

PINEAPPLE PIE

1 pint sour cream
1 package vanilla pudding
1 medium can drained crushed pineapple

Mix all ingredients and put into a grapham cracker crust. Pudding is dry - not cooked. It helps to put into refrigerator for awhile.

Cecilia Werner
New York

PINEAPPLE PIE (Variation)

1 - 9 inch unbaked pie shell
1 cup sugar
2 eggs well beaten
2 tablespoons flour
4 tablespoons melted butter
Dash of salt
2 cups crushed pineapple

Blend sugar and flour, add beaten eggs, melted butter, salt and pineapple. Stir well. Pour in pie shell. Bake 350° for 40 minutes.

Geraldine Riddle
Fountain Inn, S. C.

PINEAPPLE-COCONUT PIE

4 eggs
2 cups sugar
1 stick margarine
1 small can crushed pineapple
1 small can angel flake coconut
2 unbaked pie shells

Cream butter and sugar. Add eggs and beat well. Add remaining ingredients. Pour into unbaked pie shells and bake at 350° until brown. (approximately 40 minutes.)

Johnnie Compton
Danville

Irene Hines
Danville

MILLIONAIRE PIE

1 can Eagle Brand Milk
1/4 cup lemon juice
1 can crushed pineapple (drained)
3/4 cup nuts
2 9 inch pie crusts
3/4 cup coconut
1 9 ounce Cool Whip

Mix together and pour into baked pie crust. Refrigerate.

Jean Cooper
Greenville

PUMPKIN PIE (Makes 2 pies)

In a 3-quart bowl mix:

1 cup firmly packed brown sugar
1 tablespoon flour or cornstarch
1/2 teaspoon salt
1/4 teaspoon cloves
1 teaspoon cinnamon

Add and stir until smooth:
1 egg slightly beaten
1 cup evaporated milk
2 cups pumpkin (cooked or canned)

Pour mixture into 2 nine-inch unbaked pie shells.
Bake at 375° for 50-55 minutes or until knife inserted
2 inches from edge comes out clean.

Ora N. Swift
Danville

PUMPKIN PIE (Variation)

2 cups fresh cooked and mashed pumpkin (or canned)
1 stick margarine, melted
2 eggs
1 cup sugar
1 cup milk
1 teaspoon allspice
2 unbaked pie shells

Beat eggs, add to pumpkin, then sugar and milk, add melted margarine and allspice. Pour into pie shells. Makes 2 pies. Bake at 450° for 10 minutes, then 350°

for 40 to 50 minutes. Insert knife, if clean - done!

Charmaine Comer
Danville

PARADISE PUMPKIN PIE

Preheat oven at 350°. Blend:
2 1/4 cup cooked or canned pumpkin
1/2 cup sugar
1 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon nutmeg
dash of salt
1 cup evaporated canned milk
2 eggs slightly beaten

Blend:
1 8 ounce cream cheese
1/4 cup sugar
1/2 teaspoon vanilla
Add: 1 egg

Spread cream cheese mixture on bottom of a 9" pastry shell, pour pumpkin mixture on top, cook at 350° for 1 - 1 1/2 hours. Cool and brush with maple syrup and top with pecan halves.

Dorothy Cannon
Danville

SWEET POTATO PIE

3 cups sweet potatoes - mashed
2 1/2 cups sugar
1 stick butter
3 eggs
1/2 teaspoon nutmeg
1 teaspoon vanilla
dash of salt

Boil, skin and mash potatoes. Mix all ingredients together and pour in unbaked pie shells. (Makes 2 pies). Cook approximately 35 minutes in oven 350° You may add 1 cup of coconut if desired.

Pat Bass
Danville

SWEET POTATO AND BLACK WALNUT PIE

1 1/2 cups cooked sweet potatoes, mashed
3 tablespoons butter
2 eggs, beaten
1/4 teaspoon salt
1 cup sugar
1 teaspoon lemon flavoring
1 cup milk
1/2 cup black walnuts, chopped

Mix all ingredients well. Pour into unbaked pie shell. Bake in preheated oven at 350° for 35 minutes.

Geraldine Riddle
Fountain Inn, S. C.

JAPANESE FRUIT CAKE PIE

4 eggs
1 cup coconut
1 cup pecans - chopped
2 sticks melted oleo
1 cup raisins, yellow if possible
2 cups sugar
1/2 teaspoon vinegar
2 teaspoons vanilla
2 pastry shells

Beat eggs slightly, add other ingredients. Pour into 2 unbaked pie shells and bake at 300°, 50-55 minutes. This recipe makes 2 pies and will freeze well.

Emmie Lou Grayson
Greenville, Alabama

EXQUISITE PIE

2 eggs
1 cup sugar
1/2 cup coconut
1/2 cup chopped pecans
1/2 cup raisins
1/2 stick oleo, melted
1 teaspoon vinegar

Mix all ingredients and pour into unbaked 9" pie shell. Bake at 325° for about 40 minutes.

Mrs. William H. Weaver
Danville

JAPANESE FRUIT PIE (Variation)

1 cup sugar
1 stick butter or margarine
1/2 cup coconut
2 eggs
1 teaspoon vanilla
1/2 cup raisins
1/2 cup nuts

Mix all ingredients together. Pour into regular size pie shell. Bake for 35 minutes in 350° oven.

Connie F. Brady
Danville

JAPANESE FRUIT PIE (Variation)

2 sticks margarine
2 cups sugar
4 eggs
1 cup coconut
1 cup pecans
1 cup chocolate chips
1/2 cup black walnuts

Melt margarine, add chips and keep over low heat until

chips are melted. Add remaining ingredients. Pour into unbaked pie shell. Bake at 350° for 45 minutes.

Mrs. Derek Hightower
White, Georgia

IMPOSSIBLE PIE (no crust)

4 eggs
1 stick margarine
1/2 cup flour
2 cups sweet milk
1 teaspoon vanilla
1 3/4 cups sugar

Mix sugar, flour and eggs together. Then add vanilla and milk. Melt the margarine in a deep round pie pan (1 1/2 inches deep). Pour melted margarine into mixture. (What is left in the pan is for greasing of the pan.) Stir mixture and then pour mixture into pan. Preheat oven to 350°. Bake pie for 30 to 35 minutes or until done.

"This can be called an egg custard or you can use cocoa and make a chocolate; also use coconut and make a coconut pie or lemon as you choose."

Willie D. Cassada
Danville

MINIATURE SHOO-FLY PIES

Dough:
6 ounces cream cheese softened
2 sticks butter or oleo
2 cups flour

Crumbs:
1 cup flour
3/4 stick oleo
3/4 cup sugar

Filling:
2 eggs, beaten
1 1/2 cups brown sugar
1 teaspoon vanilla
2 tablespoons butter or oleo

Take about 1 teaspoon of dough and press into small tea cup pan using about a teaspoon per little cup. Add scant teaspoon of liquid mix and top with crumbs. Bake at 375° about 17 minutes. Yields 5 to 6 dozen littlie pies.

Doris Epler
Alabama

RAISIN AND NUT TARTS

2 3 ounce cream cheese
3/4 cup butter or margarine
2 cups flour

Cream butter and cream cheese, stir in flour, chill about 1 hour. Shape dough into 4 dozen one inch balls. Place in tiny ungreased 1 3/4" muffin tins (tea biscuit size). Press dough on bottom and sides of pans.

FILLING:
1/2 stick butter or margarine
1 cup sugar
2 eggs, one at a time
1 3/4 cups white raisins
1 3/4 cups chopped walnuts

Mix well and fill cups. Bake at 350° for 30-35 minutes. Sprinke tops with powdered sugar when cool. "Consider adding chocolate chips, coconut, using pecan pie filling or regular sweet potato pie filling, chocolate pie or lemon pie filling." "This is real cute for showers, Christmas and Holidays."

Karen Compton
Danville

VINEGAR PIE

4 eggs
1 1/2 cups sugar
1/4 cup butter or margarine (melted)
1 1/2 tablespoons cider vinegar or white vinegar
1 teaspoon vanilla extract
9 inch unbaked pie shell

Preheat oven to 350°. In a large mixing bowl, combine eggs, sugar, butter, vinegar, and vanilla. Mix well. Pour in 9 inch pie shell. Bake at 350° until firm.

Augusta D. Mabes
Danville

MYSTIC PIE

Bake 325° - 30 minutes

3 egg whites
1/4 teaspoon cream of tarter
Beat, adding 1 cup sugar gradually. When stiff add 1 cup chopped pecans and 18 saltine crackers, rolled fine. Fold them into egg whites and sugar mixture. Bake in large pie plate.

FILLING:
1/2 pint whipping cream - whipped
8 tablespoons marmalade or 2 ounces Bourbon or Rum. Also can be filled with chocolate ice cream. Can be kept in refrigerator.

Mrs. Paul M. Carruthers
Greenville

PISTACHIO PIE

1 package Pistachio instant pudding
1 8 ounce Cool Whip
1 large can crushed pineapple
1 package Andes Chocolate Mint Candy

In a bowl, empty package pudding and by spoon-fulls, mix Cool Whip with pudding until all blended. Drain liquid from crushed pineapple and mix with pudding. Make shavings from chocolate candy as a topping on pie. Pour into Johnson Chocolate Cookie Pie Crust and freeze for 6 hours - remove from freezer and refrigerate.

Adele Rudin
New York

PEANUT BUTTER PIE

1/3 cup crunchy peanut butter
3 ounce package cream cheese
1 cup powdered sugar
9 ounce carton Cool Whip
1 Graham Cracker pie shell

Let cheese soften, whip until light and fluffy. Add sugar, peanut butter and Cool Whip. Mix well and put in Graham Cracker crust. Chill and keep in refrigerator.

Lorraine Hutcherson
Danville

DERBY PIE

1 unbaked pie shell
2 eggs - beaten
1/2 cup white syrup
1/2 cup sugar
1/2 stick butter, melted
3 ounces semi-sweet chocolate drops
3/4 cup pecans

Put pecans in unbaked pie shell. Mix the other ingredients and pour over the pecans. Bake for 10 minutes at 375°, then for 35 minutes at 350°.

Louise L. Cromer
Easley, S. C.

AUNT RUSSIE'S DERBY PIE (Variation)

1 cup chocolate chips
1 cup pecans (chopped)
2 eggs
1 cup sugar
1 stick butter or margarine melted and cooled
1/2 cup plain flour
1 teaspoon vanilla

Mix sugar and flour, add eggs, butter and vanilla. Add nuts and chocolate chips. Pour into unbaked pie shell and bake 30 to 40 minutes at 350°. (do not overcook)

Orena Haynes
Danville

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Dan River